

THE NATIONAL Provisioner

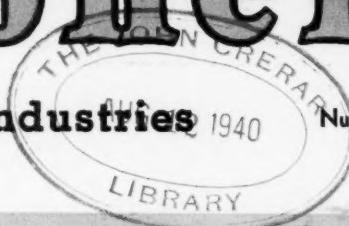
THE MAGAZINE OF THE

Volume 103

Meat Packing and Allied Industries

Number 6

AUGUST 10, 1940



WINNING
PREFERRED DISPLAY
FOR PORK SAUSAGE

WILSON'S
Certified
PURE PORK
SAUSAGE

ONE POUND NET

U. S. INSPECTED AND PASSED BY
DEPARTMENT OF AGRICULTURE, EST. 190

WILSON & CO.
WILSON & CO.

ONE POUND NET

WILSON'S
Certified
PURE PORK
SAUSAGE

U. S. INSPECTED AND PASSED BY
DEPARTMENT OF AGRICULTURE, EST. 190

WILSON & CO.

WILSON & COMPANY have proved from experience that products displayed "up front" are a sales-jump ahead of the others. That's why their branded Pure Pork Sausage is packaged in "Cellophane."

Dealers give star display position to "Cellophane" wrapped sausage, because they have found that "Cellophane" cellulose film helps sales move faster. It permits safe open display that attracts shoppers' attention. Its 100% visibility lets customers see what they're getting. And the bright label impresses the brand name . . . reminds housewives to buy that brand again!

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"Cellophane" is a trade-mark of
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The Home of *Meat Products*



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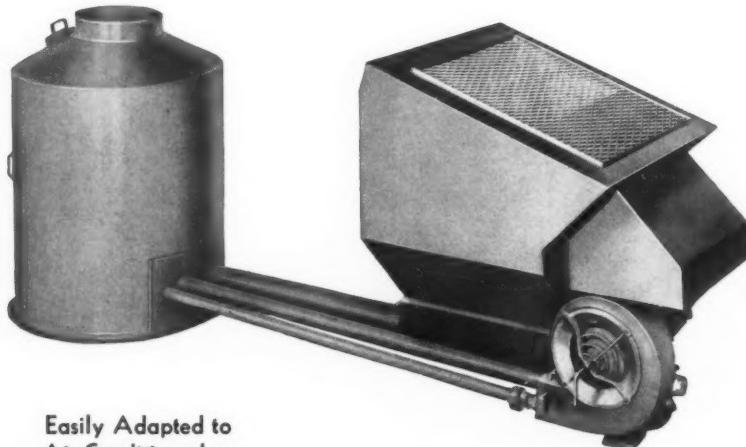
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"Our BUFFALO Smokemaster is working most satisfactorily and its performance is most pleasing to us."

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"We have used this remarkable unit for fifteen months and find it does an excellent job. We now have ample smoke density at only a fraction of our former cost. It eliminated the need of any other fuel for smoke generation other than dampened sawdust and, at the same time, greatly reduced the quantity of sawdust formerly used. Perhaps even more important, we have complete control over smoking conditions with less fuss and bother."

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(TRADE MARK)

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The New Thin Casing for Pre-Processed Meat-Loaves, Boiled and Unboned Hams, Picnics, Etc.

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It is thin but strong, with precise capacity control. It has superior transparency and sheen, to better display the texture of your products.

SYLPH-THIN is printable at low cost with your name, trade mark and a strong selling slogan.

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For economy in production and packaging cost, for a push-over factor in sales, you cannot afford to overlook SYLPH-THIN—"Quality's Best Attire."

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THE NATIONAL PROVISIONER

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Volume 103

AUGUST 10, 1940

Number 6

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DAILY MARKET SERVICE

(Mail and Wire)

- E. T. NOLAN
C. H. BOWMAN
Editors

The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 So. Dearborn St., Chicago.

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**"CUTS CLEAN-UP TIME,
PROMOTES SANITATION,
IMPROVES APPEARANCE"**

— says Hormel

NO wonder George A. Hormel & Co. is proud of the new bacon-slicing equipment recently installed in its San Francisco Branch. In perfect accord with this company's strict regulations of sanitation and efficiency, both conveyor belts and all tables are of bright, easy-to-clean U·S·S Stainless Steel. Parts of the slicer itself are also stainless.

Here is another example of the way progressive packing plants are using U·S·S Stainless Steel. It reduces spoilage losses . . . prolongs the useful life of equipment . . . reduces annual re-

placement costs . . . makes the best impression on inspectors.

Year by year, inspection standards are becoming stiffer, so why not lay out a program now, calling for regular, periodic replacements of worn-out or obsolete equipment with U·S·S Stainless Steel. No other surface is so easy to keep clean and sterile. No other surface offers as positive protection against contamination. And its useful life is practically without limit. Write today for names of fabricators who can supply you with equipment of U·S·S Stainless Steel.

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UNITED STATES STEEL



Another good thought passed on by the makers of

K V P

* PAPERS FOR PACKERS

KALAMAZOO VEGETABLE PARCHMENT COMPANY
PARCHMENT, KALAMAZOO, MICHIGAN



Heavy-duty tires, dual rear wheels and other special equipment shown are extra

A FORD ON YOUR JOB *means money in your pocket*

There are a number of ways to look at truck economy. First cost is an item. Operating and up-keep costs are important. But there's still another angle that deserves sharp examination. It's this:

Ford units are fast, easy to handle, sturdily built. You can haul a big load swiftly, keep high speeds when necessary, and thus, by cutting down the amount of time spent on a given job, you can keep the unit profitably at work more hours per day. That means money in your pocket. Try a Ford on your job. Ask any Ford dealer about an "on-the-job" test.

FORD TRUCKS

FORD MOTOR COMPANY, BUILDERS OF FORD V-8 AND MERCURY CARS, FORD TRUCKS, COMMERCIAL CARS, STATION WAGONS AND TRANSIT BUSES

Visit the new Ford Expositions at the two Fairs, New York and San Francisco, 1940



They have to Fit to Look Right!



Careful Grading of Armour's Natural Casings Means "A Perfect Fit" for Your Sausages!

• And it's that "fit" that gives your sausages the appetizing, well-filled appearance that means so much to sales!

You can always be sure of that advantage when you use Armour's Natural Casings . . . because they're so accurately graded for size by Armour's experts you can count on them to fulfill your requirements exactly.

Of course, Armour's Natural Casings are graded for quality, too . . . and that means uniform perfection!

Nor are these the greatest advantages of Armour's Natural Casings. Remember that they are natural protectors of your products' fresh juiciness!

Remember, too, that Armour's Natural Casings permit the great smoke penetration that gives them the flavor you want!

Armour's Natural Casings are your logical choice. Phone your Armour Branch House today for last minute quotations and fast, efficient service.

ARMOUR'S NATURAL CASINGS

THE NATIONAL
Provisioner

This Week's NEWS HIGHLIGHTS

Retailers Asked To Cooperate In Meat Promotion

WE'VE got an honest product and an honest story to tell about it. The two make a winning combination," stated Wesley Hardenbergh, president of the Institute of American Meat Packers in telling the fifty-fifth annual convention of the National Association of Retail Meat Dealers in St. Paul, Minn., about the meat advertising campaign now being planned by the industry.

George A. Eastwood, president of Armour and Company, and R. C. Pollock, general manager of the National Live Stock and Meat Board, also spoke before the convention which was held from August 4 to 9.

In describing the campaign, Mr. Hardenbergh outlined the many possibilities which it offers meat retailers for increasing their volume of business.

Advertising Helped Others

"The beauty of it is you don't have to help anybody but yourself to make the campaign a big success," he stated. "Retailers and packers will do a good job for themselves if each will use this campaign to build their business. That is all that will be needed. The campaign will go over in a big way. It isn't a case of helping the producers or helping the retailers or helping the packers or anyone else. If we all will do a good job of helping ourselves, we'll help everybody."

Advertising has worked for other industries, and those in the meat industry sincerely hope and believe that it will work for the best advantage of this industry, Mr. Hardenbergh explained.

"The experience of the industry during a recent promotion of pork sausage

links and liver sausage encourages us to believe that advertising can and will do a good job for meat," he stated. "Sales of pork sausage links during the February period of the campaign increased 14 per cent as compared with a similar period the year before.

"Seventy per cent of the companies reporting to the Institute had increases in the sales of sausage links; one-fifth of all companies reporting showed increases of 30 per cent and more than one-third of the companies reporting showed increases of 20 per cent or more."

Reports from a number of companies on changes in volume during the liver sausage campaign showed an average increase of 30 per cent in production of liver sausage in April, and 13 per cent in May as compared with the corresponding period a year earlier.

Eastwood Urges Cooperation

Closer cooperation between livestock producers, meat packers and retailers in discharging their social responsibilities was urged by Mr. Eastwood, who spoke of the meat industry's readiness to fulfill any demands made on it in a national emergency.

"Nothing is more important to a country, whether it is at war or peace, than a reliable, and adequate food supply, efficiently distributed," Mr. Eastwood said. "This responsibility rests first with the nation's farmers, second with packers and finally with dealers.

(Continued on page 29.)

Employers Would Have to Rehire Trained Conscripts

Some provisions of the military conscription act, as reported out by the Senate military affairs committee, would affect employers in the meat packing industry. The Senate bill would require employers to re-employ released trainees unless it would be impossible or unreasonable to do so; would subject employers in interstate commerce to a charge of unfair labor practice in event of failure to re-employ a former worker who had undergone training, and would authorize the National Labor Relations Board to institute court proceedings to compel such rehiring.

WAGNER ACT HEARINGS

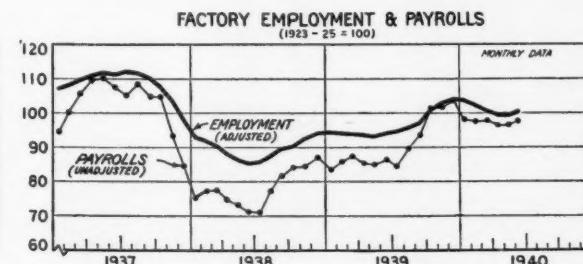
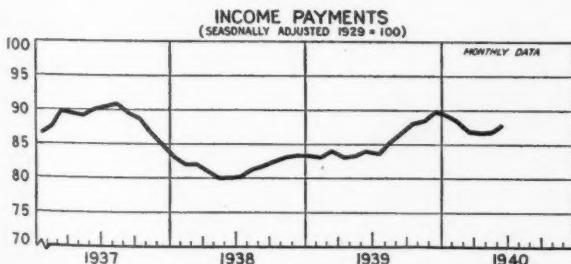
The Senate labor committee will begin secret hearings next week on House-approved amendments to the National Labor Relations Act. Representatives of the American Federation of Labor, the National Association of Manufacturers, Congress of Industrial Organization and members of the National Labor Relations Board will be heard. The committee decided that extensive hearings on the subject are available for study, eliminating need for open hearings.

NAME DEFENSE FOOD CHIEF

George Livingston, Champaign county, Ill., has been named chief of the food supply section of the agricultural division of the National Defense Advisory Commission, Chester C. Davis, head of the agricultural division, announced on August 1. Among Mr. Livingston's duties will be the direction of surveys on plant capacity, storage facilities, supplies and other related information pertaining to the nation's food industry.

PURCHASING POWER RISING

Indices of income payments and factory employment and payrolls, both of which furnish evidence on consumer ability to buy meat products, are now rising under the stimulus of the preparedness program.



Basic Steps in Speedy, Legible, Economical Meat Branding

By JOHN H. PAYTON

Great Lakes Stamp & Mfg. Co., Inc.

THE desirability of identifying meat and meat products to stimulate consumer brand preference and prevent substitution has long been recognized by the meat packing industry.

With modern branding methods, the packer or sausage manufacturer may rapidly and efficiently provide fresh beef, pork or other meats, sausage products and meat loaves, hams, bacon and other cured pork items with his own company trade mark. The simplicity and low cost of branding, moreover, make it unnecessary for the packer to be satisfied with anything less than complete identification of product.

Branding methods employed by different packers vary in detail to some extent, just as do other operations in the industry. However, there are certain basic steps which make for fast, legible, economical branding. It is the intention of this article to describe some of the more common branding operations as they are practiced or recommended by typical packers and sausage manufacturers.

Packer Brands Five Grades

In branding its beef, the Wimp Packing Co., Chicago, divides carcasses into five grades, ranging from Wimp's Baby Beef and Blue Ribbon to Wimp's Economy. Leroy Wimp, general manager of the company, outlines an effective beef branding procedure as follows:

Following application of the federal inspection brand, a beef grader goes through the cooler with tags of different colors, each representing one of the

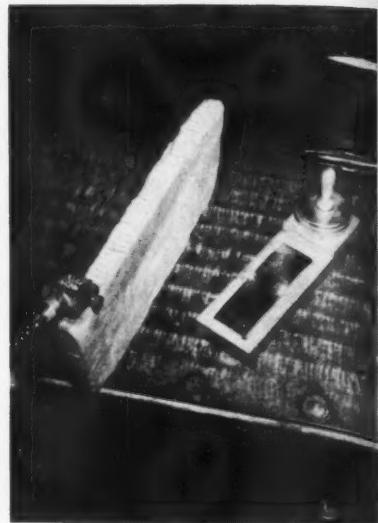
packer's brands. Inspecting carcasses for quality, finish and conformation, he applies proper tag to each animal. When grader's work is well along, employee with roller-type brander starts to mark the carcasses, beginning with the top grade animals and completing one classification before changing brander die and beginning on another.

The brander, according to Mr. Wimp, taking time to place his brand carefully and obtain a clean-cut impression, can mark the carcasses at about two per minute, or even more rapidly. With animal hanging from rail, the roller-type branding instrument is brought firmly and smoothly down the carcass adjacent to the "split." Brander should take care to keep die of branding instrument clean.

When to Brand Beef

Mr. Wimp's experience indicates that the best time to brand beef is after a chill of about 24 hours, or eight hours or so after removal of beef clothing. At this time, the meat is pliable. If delayed, the branding operation goes less rapidly because the meat grows harder and the brander must be pressed more firmly against it. Getting a neat, legible brand is accordingly made more difficult.

One of the most important things to consider in ribbon branding beef, Mr. Wimp states, is whether the brand will be obstructed by the federal inspection mark, weight tickets, or other markings. All such markings and tickets, he recommends, should be placed back at least 3 or 4 in. from the split, allowing



BRANDING DERINDED BELLIES

Roller-type brander, electrically heated, is used. Branding iron is run across ink pad between markings. In actual practice, bellies are placed in racks holding several at a time.

plenty of room for the ribbon brand. If obstructed or obliterated, the latter loses much of its merchandising value.

In applying the brand, a government approved ink of brown or violet color may be used. This ink is, of course, edible and entirely harmless. Even though brand may not appear intense when first applied, no attempt should be made to go back over it, as this will generally produce a blurred impression and necessitate trimming to repair the damage. The original brand will soon intensify automatically as it takes up moisture in the cooler.

Ham Branding Efficiency

Reliable Packing Co., Chicago, conducts efficient branding operations on its regular and skinned hams. The general procedure used by this company is illustrated in an accompanying photograph. As trimmed, washed hams on conveyor approach group of employees for branding and stockinetting, they are first handled by worker who removes excess water with bell scraper. This employee places the hams with shank end pointing in direction of conveyor travel.

The brander, provided with an electric flat-type branding iron and ink pad on stand, quickly marks each ham when it approaches him on conveyor. Brander is pressed against ink pad after each application. When crew is operating in full force, about 15 hams per minute, or 900 per hour, can be branded, according to John Pinta, smoked meat production foreman. The ink is dried immediately by the heat of the electric branding iron, and no smears result.

Employee standing across the conveyor from the brander tosses hams through a stockinetting horn situated a short



900 SKINNED HAMS PER HOUR

Efficient procedure used by Reliable Packing Co., Chicago, in branding skinned hams and bellies. Scraper (left) scrapes water from hams and places them in proper position on conveyor. Man across from brander tosses hams through stockinetting horn. Others keep fresh stockinette in position and tie ends preparatory to racking.



NO BRAND OBSTRUCTIONS

Leroy Wimp, general manager, Wimp Packing Co., demonstrates importance of having federal inspection stamps and sales tickets back sufficiently far from split to allow room for the packer's ribbon brand on beef carcass. A brand which must cross other markings becomes blurred and loses much of its merchandising value.



BRANDING SAUSAGE ON STICK

Marking braunschweiger in sewed hog bung with electric brander. Product is firmly supported by hand to insure that casing receives full impression. Heated iron dries ink immediately. Production figures on branding are given in accompanying article.

distance above the conveyor table. Men at other end of horn keep new stockinette in position to receive hams, tie stockinette and hang up hams preparatory to further processing.

Cost of Operation

According to Mr. Pinta and Jack Warren, superintendent of operations at Reliable, the labor cost of soaking, washing, branding and hanging 10/12 lb. hams in stockinette runs about 15c per 100 lbs. The brand mark carries a code date showing the packer when the hams were branded and stockinetted; the packer can easily change this date by inserting new code letters daily.

The Reliable company also brands bellies on this conveyor. Production figures given by Mr. Pinta on bellies ranging from 10 to 16 lbs. were 13 to 15 per minute and about 18 per minute on bellies weighing from 5 to 10 lbs. In branding bellies, two different irons are kept hot, since the firm uses two brands. Fast production is possible with bellies because the stockinetting operation is eliminated. The scraper merely sorts the bellies into the two classifications as they pass him on conveyor.

Another Chicago packer brands de-rinded bellies at approximately 300 per hour, using an electrically heated, roller-type brander. Procedure followed here is to place bellies in vertical position in rack holding seven or eight pieces. Bellies are then branded on edge (see photo). The branding operation is performed immediately after bellies are removed from forming box or bacon press. Brand is applied smoothly and rapidly by drawing roller down edge of belly, toward operator. Roller is run across ink pad between brands.

Branding in Sausage Plant

Branding of theuringer, fresh and smoked liver sausage, wieners in natural casings and other product is a regular practice at the plant of Maier & Co., Chicago, producers of Golden Oak products. Electrically heated branders are used in each case, insuring immediate drying of ink upon application of brand.

Joe Menzl, sausage foreman of the plant, points out that theuringer or liver sausage may be branded rapidly and legibly while hanging on smokestick in cooler, provided meat is in proper state of firmness when brand is applied and

operator is careful to support sausage against the pressure of the branding iron, in order to insure a full impression on the product.

This company brands Golden Oak theuringer in sewed hog bungs after approximately 24 hours in the cooler, according to Mr. Menzl. A black government approved ink is recommended. Since the casing of the theuringer tends to be greasy, it is best to wipe off the casing with a moist cloth before applying the brand. Sausage is supported by hand of operator and branding iron brought down smoothly midway between the sewed seams for best appearance.

Marking Liver Sausage

The procedure for liver sausage is similar, except that this product may be branded sooner (about 12 hours after being placed in cooler for the smoked variety), and that no preliminary wiping of casing with moist cloth is required. The company finds brown ink desirable for these products. Method of branding sausage while it is hanging on stick is shown in an accompanying photograph.

According to Mr. Menzl, one man can brand about 450 lbs. of theuringer and liver sausage in 15 or 20 minutes, as well as bologna in beef middles and beef bungs. When this sausage product is artificially colored or has been heavily smoked, the black branding ink shows up well; otherwise, the brown ink, simulating an actual burned brand, provides a legible and pleasing impression.

For branding Polish sausage and ring bologna, double electric branding irons



GOOD BRANDING PROMOTES SALES

O. B. Joseph (left), president, James Henry Packing Co., Seattle, Wash., looks over some of the company's attractively branded product with J. H. Payton, Great Lakes Stamp & Mfg. Co., author of accompanying article. The Seattle concern has found branding one of its greatest merchandising allies in promoting sales of its "Sunized" vitamin D sausage and its other product. Mr. Payton's article describes efficient branding methods used by various packers and sausage manufacturers.

Packers Enthusiastic About Meat Campaign Presentation

THE finest program for the meat industry I have ever seen."

"The greatest opportunity for increased earnings ever presented to the meat industry."

"This is our chance to take the selling of meat off the auction block and to put it on a merchandising basis."

"It beats anything I ever saw. When do we start?"

Those are a few of the comments made by more than 200 meat packers who already have seen the presentation of the proposed advertising and merchandising campaign being given at regional meetings of the Institute of American Meat Packers now being held in the South, the West and the Northwest.

"Show" Makes a Hit

Each city the "road show" has visited has set a new high mark in enthusiasm and recognition of an opportunity to put the industry on an expanding basis, on a basis of earnings commensurate with investment, sales and service.

The enthusiastic applause following the presentation in one city was so great that it stopped the meeting program for several minutes. Practically every packer in every regional meeting area—members and non-members of the Institute—has attended the meetings. Attendance at the regional meeting apparently has become a "must" on every packer's program.

Representatives of the Institute and the Leo Burnett advertising agency now have completed showings in Fort Worth, Dallas, Houston, San Antonio,

Phoenix, Los Angeles, San Francisco, and Portland, Oregon.

This week they move further into the Pacific Northwest, with showings at Seattle Monday night, August 12, Spokane at noon on August 14, Boise on Thursday evening, August 16, and Denver on Monday evening, August 19. Reservations which have been received from each of these cities indicate that the attendance will exceed that of any previous industry meetings.

Two Opportunities Seen

Packers who have attended meetings already held have expressed themselves as seeing an opportunity in the campaign in two distinct directions:

1.—*A chance to increase sales of meat by giving people the sound reasons which are available for doing what people want to do—eat meat more often.*

2.—*An unprecedented opportunity to use the impetus and enthusiasm of the campaign as a means to improve the sale of meat through the cooperative efforts of individual meat packers throughout the country.*

Scores of packers have expressed themselves on the foregoing subjects to regional chairmen and to the Institute representatives who are conducting the meetings.

They see in the campaign the chance the industry has needed to improve its method of selling and to merchandise products on a sound basis. As more than one meat packer has stated, the search for better merchandising has been entirely overshadowed by the search for a lower price.

Mass individual attention has not

been focused on the merits and the undeniable appeal of the products of the meat industry. Packer after packer who has seen the presentation has recognized in it an industry opportunity to develop a program which really merchandises meat. As one leading meat packer in the West stated:

"For years we have tried to tell our salesmen to sell better. However, never has there been an effort on the part of every packer actually to sell our products on the basis of their real values. The industry has recognized the possibilities of such a move for decades. Individually, we do a good job; if we didn't, we wouldn't be in business. Collectively, many of us could do a better job.

"Here we have a great, industry-wide movement, something for us individually to fasten our merchandising efforts into, wherever we may operate. If we don't take advantage of it, where will the industry drift? When shall we have another such chance? A packer who is interested in progress must see and act on this opportunity."

The advertising presentation is being given by Richard N. Heath of Leo Burnett Company, Inc., the advertising agency working on the campaign, Homer Davison, vice president of the Institute and John Moninger of the Institute staff.

The campaign will soon be brought to the attention of packers in other sections of the country.

ROBINSON-PATMAN LAW TEXT

Publication of a "Robinson-Patman Guide Book," containing explanations in layman's language of all of the important rules laid down by the Federal Trade Commission in settled and pending cases under this complex business law, has been announced by the American Institute of Food Distribution, Inc., New York City.

This is one of the first attempts to chart the full meaning of the law, according to the Food Institute's announcement. Congress supplied the wording to the law. Its actual application to hundreds of situations has been worked out by the Federal Trade Commission.

The guide book is thought to be particularly timely, according to the announcement, in that it contains a complete discussion of selling on a so-called direct basis, as adopted by the Great Atlantic & Pacific Tea Co. Among other points discussed in the guide book are the relative prices charged by a manufacturer for his national and private brand merchandise; proper allocation of savings in the cost of manufacture, sale and delivery; payment by a manufacturer for advertising and promotion work performed by a distributor, acceptance of lower price; meeting competition; functional discounts; use of the basing point pricing system; future contracts; accommodation sales and penalties under the law for violation.



LOS ANGELES REGIONAL MEETING SETS RECORD

Typical of the enthusiastic groups which are gathering for the campaign "road show" was this regional meeting at Los Angeles, Calif., on July 31. Attendance was the largest at any Los Angeles regional meeting.

Fit The Beef Clothing Method To Carcass Characteristics

By R. E. HOFFER

Industrial Engineer

kidney rags and wood skewers for plugging the kidney vein, others do not. Use of rags and skewers largely eliminates inside blood stains and a slightly greater percentage of blood is retained in the carcass, adding to the dressed weight. Removal of stains is costly. These points are of greatest importance when the meat is sold at plants and branches where buyers make their selection in the cooler.

It is recognized that not all shortcomings in carcass appearance are due to improper clothing. Washing is important and sometimes is not done as thoroughly as it should be, especially under the skirt, chimes and around the inside of the neck.

Improper outside washing before clothing may detract from the appearance of the carcass. For example, high pressure sprays are not suitable for all types of cattle; if the carcass fat is rather soft, the high pressure spray may leave marks on the fat. Fan type sprays are not in general use but they appear to be less harmful to carcass appearance and do a better cleaning job than can be obtained with the straight shower type sprays.

Two Methods Compared

Let us compare the shrouding methods used in two plants, one located in the North and the other in the South. Both have killing speeds of 40 head per hour.

The southern plant uses the hot-clothing method, placing the clothing on the cattle while wet. It is necessary to employ a squeegee operator to remove excess water and moisture after shroud pinning operation is completed.

CLOTHING beef is not an operation which should be absolutely standardized for all cattle and in all localities. Since the same method does not give best results for all types of cattle, I believe that there should be considerable elasticity in the procedure followed within a plant, with the general practice modified to fit the characteristics of individual carcasses.

The operation performed by the shroud pinners is somewhat similar to that followed on an automobile assembly line. On the assembly line, certain workers place a definite number of screws in the scuff plate of the door sill, or may put a definite number of nuts or bolts in the chassis. The number of screws or bolts used is predetermined and it would not be possible for the operator to improve the product by addition of more screws or bolts.

In this respect, however, shroud pinning should differ from the automatic procedure of the assembly line. Very frequently the addition of extra shroud pins will improve the appearance of the finished product. Packers have given considerable attention to the appearance and eye appeal of packaged meats; I believe that similar interest in clothing cattle would result in greater appeal and better prices.

Hot- or Cold-Clothing?

Some plants favor hot-clothing and others cold-clothing. When one of these methods is used in a plant, it is generally employed 100 per cent, and no attempt is made to use a combination of shrouding methods. These packers fail to realize that some carcasses may respond to one type of treatment, but that others must be handled differently and given extra attention if best results are to be obtained.

While some packers employ neck rags,

The operation sequence in the southern plant is as follows:

OPERATORS	DESCRIPTION OF OPERATIONS
One Shruder	Places shank rags over hind shanks; dips shrouds in hot water tank, drains and places clothing over two half carcasses and attaches with two pins per head.
One Shruder	Pins clothing around rump and round, 24 to 28 pins per head; pins at hind shank, 10 pins per head.
One Neck Pinner	Pins shroud at neck with 10 pins per head and pins shroud at flank and plate with 30 to 40 pins per head.
One Scaler	Records weight; pins clothing at loin end and short loin with 18 to 34 pins per head; pins along back bone with 24 to 28 pins per head, and at ribs and chuck with 16 to 20 pins per head.
One Squeegee Operator	Squeegees water from clothing; washes pins; assembles hooks for identification tags and applies tags.

Five workers are used in clothing and scaling. The fat covering the carcasses is generally soft and it is necessary to press it into the desired shape with the hand squeegee and a well-secured shroud. The beef has good appearance after the clothing has been removed, being not unlike northern corn-fed cattle. The actual unit cost at 40 head per hour is 7c per head clothed and scaled.

The operation sequence in the northern plant, where cold-clothing is employed, is as follows:

OPERATORS	DESCRIPTION OF OPERATIONS
One Scaler	Grades canners and cutters; tags sides with identification tag; records weights; places kidney rags; skewers kidney vein and fat, and helps place clothing.
One Shruder	Places shank cloths; places and pins shroud over rump; assembles hooks for identification tags and obtains shrouds and pins from beef cooler.
Shroud Pinner	Pins sides and neck and stamps cod.

Only about one third as many pins are used in the northern plant as in the southern unit. The actual unit cost at 40 head per hour amounts to 4.5c per head shrouded and scaled. The differential between northern and southern plant costs, in this case, is about 3c per head. The main difference is in the number of pins used at the rump, loin end, short loin, rib and chuck sections to hold the clothing close to the carcass.

The accompanying sketch shows how the pins are used in the southern plant to obtain sides with excellent appearance.

Use Both Methods

Packers should check the appearance of their beef at regular intervals to determine whether or not their clothing methods should be modified. As mentioned earlier, the practice of using one shrouding method for all types of cattle is not in accordance with individual carcass variations in fat covering, etc. In the southern plant discussed here, it appears that excessive care is being devoted to the shrouding of all cattle, while in the northern plant some car-

(Continued on page 37.)



20 SECONDS FROM SLICER TO PACKAGE



One section of Bacon Slicing Room at Hunter Packing Co., East St. Louis, Ill.

To keep pace with today's industrial progress, bacon slicing must be handled with greatest possible speed, to insure the best appearing, and therefore the most salable bacon.

Examine the various packets of bacon at any meat counter and you'll be surprised to note the great difference in color. Ask the merchant which brand sells fastest and invariably he will point out one, perhaps two brands and you'll notice that the outstanding feature of the big sellers is their fresh-looking, appetite-appealing color.

Follow these brands back to their packing plants and you'll discover that extreme care is taken in slicing and wrapping. To a considerable extent, that's where the salability of packaged bacon is determined.

The most important factor in maintaining a rich "bloom" on bacon, is that after slicing, it is not exposed to the air any longer than is absolutely necessary.

According to stop-watch tests recently made in the bacon room

of one of America's leading packing plants, with U. S. Heavy Duty Slicers installed, no more than 20 seconds elapse between slicer and package. This applies to the popular half-pound packets and also to one-pound layer platter packs.

Another big advantage of U. S. equipment is that bacon can now be sliced at relatively high temperatures with room temperature as high as 60 degrees F. Bacon does not have to be "sharp" frozen for slicing on the U. S. From slab to package, it is kept at a more even temperature. When frozen for slicing and later subjected to higher temperatures, slices crack, fat separates from lean and color fades very noticeably.

The U. S. shingles uniform slices with clean edges right onto the conveyor. Groupers, scalers and packers have little occasion to touch the sliced bacon with their fingers. Generally speaking, scalers rarely find it necessary to add extra slices.

This modern, efficient unit will keep a production line busy, de-

livering up to 8,000 pounds in an 8-hour day. On the other hand, it is still a profitable installation when slowed down to accommodate 3 or 4 workers in plants with limited sliced bacon outputs, say as low as 6,000 pounds a week. The U. S. takes bacon slabs up to 27" long, 13½" wide and 4" thick.

For Smaller Bacon Packers

If you have a capacity of less than 4,000 pounds a week of sliced bacon, dried beef and boneless sliced ham and other meats, consider the U. S. Model 150-B that takes meats up to 24" long, 9½" wide and 5¾" high. It slices and stacks any thickness from $\frac{1}{16}$ " to $\frac{1}{8}$ ", and by using the Continuous Feed and Moving Conveyor, meats can also be sliced and shingled.

* * * * *

Interesting records of performance of U. S. Heavy Duty Slicers in various size plants are given in illustrated catalog. Copy will be sent upon request to U. S. Slicing Machine Co., La Porte, Ind.

(Advertisement)

The Packers' Forum

AN IDEA EXCHANGE FOR THE INDUSTRY

ELECTRIC FLY KILLER

Editor THE NATIONAL PROVISIONER:

The solution to the problem of stable fly about the packinghouse, referred to by Plant Manager in the July 20 issue of THE NATIONAL PROVISIONER, may be the electric fly killer.

While visiting Brookfield Zoo near Chicago, I noticed these fly killers in all the small animal houses. They were apparently doing a good job as very few flies were in evidence.

We recently placed one of these fly killers in a livestock pen as an experiment. It has functioned very successfully; in fact, it kills so many flies that it must be emptied once each day or oftener. We are so well pleased with it that we plan to buy more. While we do not expect these devices to keep the pens entirely free of flies, we are sure they will bring about a material reduction in the fly population.

These electric fly killers are made in several designs. They can be installed in rooms, pens, on screen doors and windows and at other locations where flies congregate.

It is helpful to remember, in connection with plans for fly control, that these insects do not travel any great distance. Most of the flies about a plant are hatched in the immediate vicinity. Therefore, it is important to keep buildings and premises clean and free of accumulated materials in which maggots can grow. Killing adult flies reduces the breeding stock and the number of eggs laid and the young hatched.

C. R. P.

PACKAGE RE-DESIGN

Editor THE NATIONAL PROVISIONER:

We recently re-designed our packages and labels. The change was made on the insistence of certain of our executives and cost us considerable money.

The Packers' Forum has been inaugurated to meet the growing need of meat plant executives and operating men for a meeting place for discussion of methods, the exchange of ideas and the solution of operating, merchandising and distribution problems.

The Forum offers the processor who is seeking information an opportunity to make contact with others who can help him. The editors will make every effort to bring them together.

NEW PRODUCTS FOR THE MEAT CANNER'S LINE

A MEAT canning department which handles only a few products may be able to turn out several more without increasing capacity.

• A sales department which is selling only a few canned meat items can move a greater volume and wider variety at little extra cost.

• Are these conditions true of your meat canning department? Would you like to expand your volume and offer your customers greater variety?

• Beginning next week, formulas for a number of canned meat foods will appear in THE NATIONAL PROVISIONER. Several of these products are unusual items which would "pep up" any canned meat line. Some of them have been specially developed for attractive yields. Watch for these formulas next week.

The new packages and labels have been in use for several months, but there is no evidence that they have had any influence on sales.

We thought our new designs were decided improvements and possessed enough additional eye and sales appeal to attract more consumer attention and create greater desire for our products. However, we are beginning to think we were wrong, and wonder how packers determine whether or not a contemplated package design possesses the characteristics necessary to make it popular with consumers.

C. D. J.

Probably no meat merchandiser can accurately judge the influence which an untried package design will have on consumers and the degree to which it will influence sales. Package and label design is not an exact science, although much is known about the sales value of design, color, copy, etc., and the manner in which they should be combined for best results.

A mediocre package may do a good selling job if displayed among other packages which are not outstanding. On the other hand, a well-designed package or label may fail to attract any unusual amount of attention if it is associated with other outstanding designs. The competition of the package is a factor which must be taken into consideration when evaluating any package or label.

Package modernization, to be justified, must improve the package. But improvement is not likely to result when purely arbitrary considerations influence decisions as to which elements are required or are not needed to produce a package, wrapper or label which is attractive and has efficient selling force. A well known package designer said recently:

"A new package does not improve

sales of a product because it is new, but because there have been incorporated in its conception and production those basic elements which attract the eye, make the package outstanding in a constructive way, reflect the high quality and goodness of the product contained in it and otherwise favorably influence the consumer and arouse her desire to have the particular product in preference to other similar ones.

"The successful package is not often, if ever, a chance combination of colors and design. It results from a shrewd, accurate analysis of merchandising problems; a broad experience to provide the knowledge of what's been done before; an up-to-the-minute contact with needs, styles and trends; a knowledge of design essentials and elements and how to use them; inventive ingenuity and an ability to organize and write copy."

LIST ILLINOIS BEEF BRANDS

A summary of packer beef brands sold in Illinois, with each company's designations arranged in decreasing order according to quality, will be included in a consumer circular on selection of beef now being prepared under the direction of Sleeter Bull, professor of meats in the department of animal husbandry, college of agriculture, University of Illinois.

In compiling this information, Prof. Bull solicited the required data directly from each packer selling branded beef in the state, summarized it in mimeographed form and returned copies to each packer for final checking. A brief introduction to the listing explains to the consumer the value of familiarity with packer brands for intelligent beef buying.

Beef brands of 22 companies are contained in the mimeographed listing.

BOARS HEAD



Super Seasonings

MADE ONLY BY
THE PRESERVALINE MANUFACTURING CO., BROOKLYN, N. Y.
ESTABLISHED 1877

PLANT OPERATIONS

Ideas for Operating Men

CUTTING STEAM COSTS

By W. F. SCHAPHORST, M.E.

Here is a handy method which the meat plant engineer or master mechanic can use to determine the money saved per year by reducing temperature of boiler flue gases.

It is generally appreciated that a reduction in chimney flue gas temperature is important. This decrease in temperature can be obtained in many ways. The most common are by:

- 1.—Maintenance of the boiler in condition so that the hot gases will not short circuit through cracked or broken baffles.
- 2.—Maintenance of constant gas velocity through all the boiler passes.
- 3.—Cross-baffling.
- 4.—Increasing radiation-absorption surface.
- 5.—Modernizing the furnace.
- 6.—Keeping the tubes free from ashes, soot and scale.
- 7.—Installing an economizer.
- 8.—Installing an air pre-heater.
- 9.—Installing a superheater.

Any equipment which makes good use of the heat in the exit gases will result in a drop in flue gas temperature and save coal. Following is the method of determining the money saved by reducing flue gas temperature. It is necessary to know four things:

- 1.—Present boiler efficiency.
- 2.—Heat value of fuel being burned in B.t.u. per lb.
- 3.—Temperature of flue gases before improvements were made.
- 4.—Temperature of the chimney gases after improvements.

First, multiply present boiler efficiency by heat value of the fuel in B.t.u. per pound and designate the result as "A."

Subtract the temperature of the chimney gases after improvement from their temperature before improvement. Multiply this difference by 457. Call the result B.

Divide A by B, add 1 to the quotient and call the result "C."

Divide the annual fuel cost before improvement by C. The quotient is the result desired—the sum saved annually.

A typical example of the solution of a problem by this method follows.

Assume that boiler efficiency is 75 per cent, heat value of the fuel is 12,000 B.t.u. per lb, and that the flue gas temperature was 600 degs F. before improvements were made and is now 500 degs. F. If the annual fuel bill was \$100,000 before improvements were made,

calculations by the above rule indicate that the annual saving will be \$5,150.

The rule is based on the assumption that the proper quantity of air will be used in the furnace after improvements have been made. Eighteen pounds of air to each pound of fuel burned is considered to be about the right proportion.

ACCURACY OF LOW PRESSURE GAUGES

The ammonia back pressure gauge operates day in and day out within a range of 10 lbs. Usually this gauge is not calibrated into less than 5-lb. graduations, but a gauge for this work should be selected with maximum and minimum operating limits of 20 to 25 lbs. pressure and with the dial divided into 1-lb. graduations.

Constant operation of the pressure hand in a range of a few pounds wears the rack and pinion gears and the gauge may stick when the pressure is above or below the average operating pressure range. This wear is not generally realized and may not be noticed, so that a gauge may become inaccurate without anyone being aware of the fact.

Back pressure gauges should be checked frequently with a mercury standard. Pressure can be determined to within $\frac{1}{4}$ lb. with this instrument because of the wide spacing between graduations. When using this gauge, the ammonia pressure balances an equal weight of the mercury column, the upper end of which is open to the atmosphere.

This standard gauge is a very important tool in enabling the packinghouse engineer to check his back pressure gauge, maintain a high back pressure

and keep refrigeration plant operating costs low. This standard gauge should always be shut off before starting pump-outs. The pressure limit on the gauge is 35 lbs. and a pressure higher than this will blow the mercury into a storage reservoir at the top. The gauge is 6 ft. high.

SELECTING INSULATION

Important steam lines should be well insulated, because good insulation reduces heat loss from 60 to 80 per cent and more.

The insulation most frequently recommended for steam lines is what is known as "85 per cent magnesia," which is a mixture of 15 per cent asbestos and 85 per cent carbonate of magnesia. On high pressure steam pipe, 2 in. and smaller, a 2-in. thickness of this insulation should be used. On pipes from 2 in. to 8 in. in diameter, a $2\frac{1}{2}$ -in. thickness is recommended; larger pipes may be fitted with 3 in. of insulation. Thinner insulation may be employed on lower temperature lines.

There are many manufactured forms of insulation, available in rolls, sheets, corrugated form and as loose plaster. For hot underground pipes, a wooden cased asbestos of waterproof type is commonly installed. When heat is valuable, almost any kind of insulation is better than no insulation at all.

CANVAS PREVENTS SLIPPING

Rubber boots and slippery floors present a serious accident hazard, particularly in departments where employees work with knives. Where conditions warrant, this hazard may be reduced with strips of canvas about 18 to 20 in. wide and 6 to 8 ft. long. The canvas strips are soaked with water, placed on the floor and squeegeed. They may be wet down as required so they will cling to the floor. One safety supervisor reports this device has been used on oily, greasy and wet floors and has entirely eliminated slipping. The canvas is taken up at night and washed.

WATER FOR SOUTH AMERICAN PLANT

Two complete Layne & Bowler wells and pumps supply the La Blanca plant of Armour and Company with nearly 2,000,000 gallons of water each day. Installation was made by the International Water Supply Corp., Buenos Aires, Argentina.



VETERINARY CONVENTION

Newest methods developed to safeguard the health of the nation's food, work and military animals will be revealed at the Mayflower hotel, Washington, D. C., August 26 to 30, when the American Veterinary Medical Association, largest organization of veterinarians in the world, assembles for its seventy-seventh annual convention. Dr. Cassius Way, New York City, is president of the association. Dr. John R. Mohler, chief of the Bureau of Animal Industry, is chairman of the Washington committee on local arrangements for the convention.

About 75 addresses and scientific papers will be delivered during the convention by outstanding veterinarians from all parts of the United States, Canada and Hawaii. Swine erysipelas, hog cholera and poultry diseases will be among the topics discussed. Another paper will deal with vitamin deficiencies and their relation to the testing of commercial dog foods.

Large and small animal clinics, in which modern clinical methods of veterinary science will be demonstrated, are to be staged in the grand ballroom of the hotel, with additional demonstrations at Fort Myer, Va., and the animal disease station at Beltsville, Md. Award of the twelfth International Veterinary Congress prize for outstanding contributions to veterinary science will be announced during the convention. Dr. Mohler won the award last year.

JUNE MEAT CONSUMPTION

Federally inspected meats available for consumption in June, 1940:

	Total consumption, lbs.	Per capita lbs.
BEEF AND VEAL		
June, 1940.....	441,107,000	3.34
June, 1939.....	452,721,000	3.45
6 mos., 1940.....	2,723,634,000	20.66
6 mos., 1939.....	2,596,504,000	19.83
PORK (INC. LARD)		
June, 1940.....	652,805,000	4.94
June, 1939.....	566,926,000	4.32
6 mos., 1940.....	3,903,534,000	29.60
6 mos., 1939.....	3,200,746,000	24.43
LAMB AND MUTTON		
June, 1940.....	52,420,000	.40
June, 1939.....	53,193,000	.41
6 mos., 1940.....	344,755,000	2.62
6 mos., 1939.....	343,976,000	2.63
TOTAL		
June, 1940.....	1,146,331,000	8.68
June, 1939.....	1,072,840,000	8.18
6 mos., 1940.....	6,971,923,000	52.88
6 mos., 1939.....	6,141,226,000	46.89
LARD		
June, 1940.....	89,786,000	.68
June, 1939.....	74,495,000	.57
6 mos., 1940.....	556,855,000	4.22
6 mos., 1939.....	445,401,000	3.41

John Morrell & Co., Chappel Bros., Swift & Company and Wilson & Co. are among the dog food producers which will participate in exhibits at the convention. One large unit of an educational exhibit, centering around the veterinary activities of the federal government, will depict the number of veterinarians and their duties in the War Department, Department of Agri-

culture, Department of the Interior and other government units.

At the close of the convention, Dr. A. E. Wight, chief of the tuberculosis eradication division of the BAI, will take office as president of the A. V. M. A.

PACKERS' SALES ADVANCE

Wholesale sales of meats and meat products by 98 reporting companies during June showed an increase of 1.9 per cent over their sales for the same month in 1939, but declined 9.8 per cent from sales during May of this year, according to the monthly wholesale trade summary issued by the Bureau of the Census, U. S. Department of Commerce.

Eighty-two reporting firms in the first six months of 1940 showed an increase of 4.2 per cent over comparable 1939 figures. Of 71 wholesale meat producers reporting on stocks, an increase in inventories of 14.5 per cent was shown at the end of June over the same month of 1939, and an advance of 1.5 per cent since the end of May, 1940.

MEAT RECIPES FEATURED

New and attractive meat recipes receive prominent mention in the September issue of *McCall's Magazine*, which reached its 3,000,000 reader-families on August 9. Cocktail sausage and a filled meat roll incorporating cubed baked ham are suggested by Elizabeth Woody, food editor, in her feature article, entitled, "When Company Comes . . ."

In her regular department on meal planning, Miss Woody offers and illustrates veal cornucopias, a tasty grilled dish using bacon and "kebabs," a variation of an Armenian dish, which employs boned lamb shoulder. An illustrated recipe for a boiled ham roll is featured by Gertrude Lynn, associate food editor.

1940 WOOL PRODUCTION

United States wool production in 1940 will be the largest on record, the Agricultural Marketing Service estimates, placing the total at 388,692,000 lbs. This estimate is 11 million lbs. above the quantity produced in 1939 and 8 per cent above the 10-year average. Estimated number of sheep shorn or to be shorn in 1940 is 48,414,000 head, approximately, 1 million head more than in 1939. Average weight of wool per sheep shorn is estimated at 8.03 lb. for 1940, compared with 7.96 lbs. in 1939.

LIVER PRODUCTS

In Volume 3 of THE NATIONAL PROVISIONER's packers' encyclopedia, "Sausage and Meat Specialties," tested and proved formulas for the manufacture of liver products are presented.

Speedy Production of Fine Ice Crystals

WITH THE
GLOBE
ICE CHIPPER



This new, low-cost, fractional horse power machine produces ice crystals of uniform size that remain in suspension longer, do not pack or form a solid mass and mix thoroughly and speedily with the meat and spices. The fine ice crystals cannot dull the keen cutting knives of the GLOBE Ice Chipper. Endless chain conveyor carries 150-300 lb. ice blocks to the rotor. There are no large chunks of ice to form air pockets in the finished sausage or to cause undercuring of the meat. Uniform low temperatures are maintained throughout the meat mass, thus preventing overheating and protecting high meat quality. Write for full particulars of this sturdy, rust-proof GLOBE ICE CHIPPER with the latest safety features!

THE GLOBE COMPANY

Manufacturers of Packing House and Factory Equipment

Saving the
MEAT INDUSTRY

4040 S. PRINCETON AVE., CHICAGO, ILLINOIS



PHOTOGRAPHY • Interest in photography as the basis of label design is increasing steadily because of the unusual opportunities it offers for dramatizing the use of the product. As usual, *Continental* takes the lead in promoting its possibilities.

Photography, of course, is not the simplest of illustrative techniques to reproduce on metal, nor the least expensive. Its use calls for excep-

tional skill and expert knowledge of lithographic processes. But its attention value is high, and its effect both unusual and attractively realistic, for added sales-appeal.

To those intrigued by the potentialities of photography in container design, *Continental* offers expert packaging help, with excellence of results assured by *Continental's* craftsmanship. We welcome opportunities to demonstrate.

One of a Series Devoted to Packaging Ideas. Copyright 1940 by Continental Can Company, Inc.

CONTINENTAL CAN COMPANY

NEW YORK · CHICAGO · SAN FRANCISCO · MONTREAL · TORONTO · HAVANA

REFRIGERATION AT ITS BEST WITH CALCIUM CHLORIDE BRINE

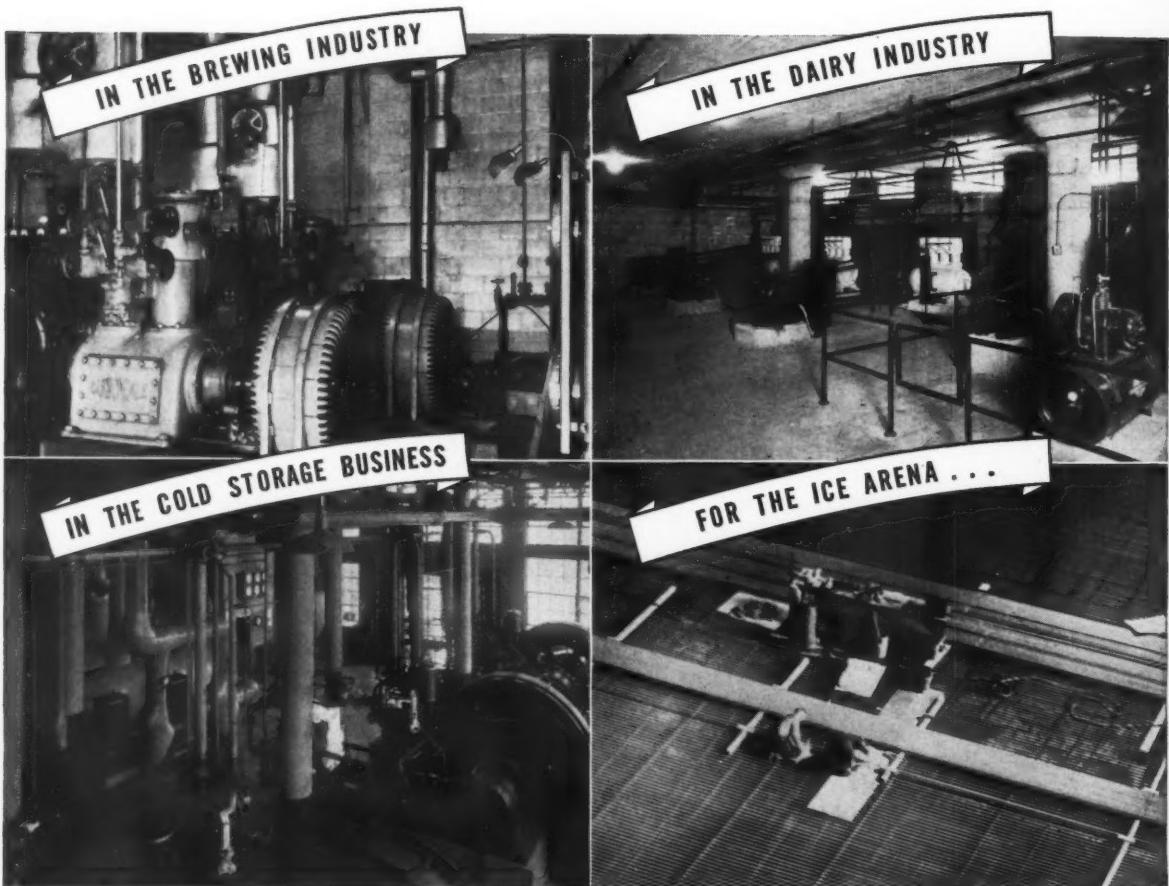
CALCIUM chloride maintains its position as the most satisfactory brine medium in every industry where refrigeration is of vital importance.

In the cold storage business, packing business and in the dairy industry, dependability is the keynote. Calcium chloride brine is more dependable because plants using this brine have less precipitation, less corrosion and fewer repair periods.

On ice arenas, speed is the watchword. Here calcium chloride shows marked superiority. It carries the lowest temperatures, therefore gets quickest action. You get faster freezing with less pumping.

These pictures show the heart of some of the best refrigerating systems in the whole world. They use calcium chloride brine because they know it is best.

Write for data on the use of calcium chloride for refrigeration.



CALCIUM CHLORIDE ASSOCIATION

4145 PENOBCOT BUILDING
DETROIT • MICHIGAN

Up and down the MEAT TRAIL

Tupelo, Miss., to Have a New \$30,000 Packing Plant

Construction of a \$30,000 meat packing plant, to be known as the Mid-South Packing Co., at Tupelo, Miss., is to begin soon and operations are to start around October 1. Operating at peak speed, the new plant will have a capacity of approximately 400 cattle and 500 hogs per week, according to Walter Spicer of the Spicer & Long commission house, who is prominently interested in its development.

J. M. Aycock, founder of the Jackson Packing Co., Jackson, Tenn., and now general manager of the New Albany Packing Co., New Albany, Miss., will be manager of the Tupelo plant. Established market outlets of the New Albany plant will be taken over by the Mid-South Packing Co. when Mr. Aycock assumes his new position, it is stated.

The new plant is expected to employ between 20 and 25 workers when operations begin this fall under federal inspection. Its exterior dimensions will be 80 by 120 ft.

E. W. Hunter, 54, Rochester Packing Co. Veteran, Passes

Earnest W. Hunter, 54, mechanical supervisor for Rochester Packing Co., Inc., Rochester, N. Y. for the past 19 years, died suddenly on August 4 from a heart attack while visiting with friends at a Lake Ontario cottage. Mr. Hunter was one of the original group who came with Frederick M. Tobin from Utica in September, 1921, to take over the operation of the Rochester Packing Co.

He had worked in Utica for C. A. Durr Packing Co. and Utica Cold Storage and earlier with the Carbondale Ice Machine Co., Carbondale, Pa. Besides a wide acquaintance in meat packing circles, Mr. Hunter was active in company employee associations and as a trustee of Calvary Baptist church.

Plants Escape Damage in Oklahoma City Yards Fire

Efficient work by the fire companies of Armour and Company and Wilson & Co., which supplemented efforts of city firemen, was instrumental in protecting meat plant properties from a \$50,000 blaze which burned a square block of buildings and stock pens at the Oklahoma City, Okla., stockyards during the early morning hours of August 3.

Originating in a barn directly across the street from the Wilson plant, the blaze spread rapidly, leveling pens and four structures in its path. About 80

animals were believed to have been lost in the fire, for which no definite cause was immediately determined. Business will be carried on at the yards as usual pending construction of new pens, it was stated by J. R. Baker, vice president of the Oklahoma National Stockyards Co.

Schempp and Brown Buy Huber Packing Co. Plant

Sale of the Huber Packing Co., Medford, Ore., to Christian Schempp and Orrin L. Brown of Modesto, Calif., has been announced by George C. Huber, president of the concern. The sale became effective on July 27. Name of the firm is now the Medford Meat Co.

Messrs. Schempp and Brown will operate the newly acquired plant as a partnership, and plan to expand its facilities during the next few months, it is reported. New facilities will be added for production of smoked meats, sausage and meat loaves. For the past seven years, Mr. Schempp has operated the Modesto (Calif.) Meat Packing Co., in which Mr. Brown has been associated with him for three years. When the lease on the Modesto plant expired, Mr. Schempp sought a new location.

Mr. Huber, who has headed the Huber Packing Co. since coming to Medford from Los Angeles seven years ago, indicates in a letter to THE NATIONAL PROVISIONER that he may re-enter the meat packing business "some place in Oregon" in the near future. His son, Glenn M. Huber, superintendent of the company, has bought a small plant at Redmond, Ore., Mr. Huber reports.

NATURAL CASINGS DISPLAY

A giant cash register, pointing out the qualities of sausage in natural casings, was a feature of the convention of the National Association of Retail Meat Dealers at St. Paul, Minn., this week. Chester G. Newcomb (right), vice chairman of the board of directors of the Institute of American Meat Packers and president of the Lake Erie Provision Co., Cleveland, O., is shown awarding a radio to Gerhardt Cekau of Detroit, Mich., for his exceptional knowledge of the weight of jumbo bologna.

Personalities and Events Of the Week

S. C. Frazee of the executive department of Wilson & Co., Chicago, returned aboard the s.s. Argentina on August 5, after having spent considerable time at the company's South American plants. On its return voyage, the vessel's passenger list will include George Reilly, manager of the company's Buenos Aires plant, and Mrs. Reilly, who has been visiting in the United States.

Frank F. Peters, supervisor, pork sales department, Armour and Company, New York, is spending his vacation at Pocono Manor, New York.

Leonard J. Hantover, vice president, Phil Hantover, Inc., Kansas City, Mo., is now back from Los Angeles, fully recovered from his recent illness and taking care of his duties again with the old zest.

Armour and Company plans to locate a distributing dock at Bellevue, O., in the near future. Four trucks, operating from the dock, will serve seven counties in the state.

Upchurch Packing Co., Atlanta, Ga., recently acquired a 22-ton Frick refrigerating machine for use in the packing plant.

J. R. Vaught, car route official for the Cudahy Packing Co. at Wichita, Kans., was honored a short time ago at a dinner given by members of the local sales and office staff, in observance of his transfer to Kansas City. Mr. Vaught is



being succeeded at Wichita by P. R. Attwater.

Jacob Gallus, president and owner of the Portland Provision Co., Portland, Ore., has been vacationing at his cabin at the seashore.

O. E. Jones, vice president, Swift & Company, will address the sales managers' club of the Memphis, Tenn., Chamber of Commerce on August 12. Mr. Jones will discuss salesmanship in wartime and describe some of the principal qualities of a good sales manager.

John J. Hamilton, 60 years of age, a member of the engineering department of Armour and Company at Chicago, passed away on August 2 while on his vacation, after being stricken while playing golf. Mr. Hamilton, whose work for the company had to do with the building and maintenance of its branch houses throughout the country, joined Armour and Company in 1903 at Chicago. He did a great deal of traveling in his work with the company and enjoyed a wide acquaintance in the industry. Mr. Hamilton was a native of Philadelphia.

George E. Mitchell, district manager, Swift & Company, New York, is enjoying a week at Marblehead, Mass., while S. E. Smith, provision department, is vacationing in the vicinity of Detroit, Mich.

George G. Jordan, general manager, West Coast Packer Hide Association, San Francisco, accompanied by his wife and daughter, is spending a month in

the East and South on a combination business and pleasure trip. While in New York, Mr. Jordan renewed acquaintance in the trade and paid a visit to the New York office of THE NATIONAL PROVISIONER.

Carl Barnett, engineering department, Wilson & Co., Chicago, spent a few days in New York last week.

E. A. Butts, refinery department, Armour and Company, Chicago, was among last week's New York visitors.

Arthur Moore, 44, manager of the Pottsville, Pa., branch of Swift & Company, died on July 31 shortly after suffering a heart attack at work.

Repairs to the meat packing plant of Wilsil, Ltd., Montreal, Quebec, will be undertaken at a cost of approximately \$11,000. The work to be done involves raising the roof of the plant about 3 ft.

Joe Michalek of John W. Hall, Inc., well known Chicago brokers, is leaving this weekend with his family for a vacation of about 10 days at a point north of Muskegon, Mich.

Due to the concentration of the National Guard at Fort Lewis, Wash., meat packers in the Northwest have been kept busy supplying meat to about 50,000 soldiers camped there for maneuvers.

Baum Packing Co., Danville, Ill., is contemplating an extensive construction and modernizing program at its plant.

John G. Lankes, secretary and treas-

New Laclede Lard Unit

A new lard rendering plant, which will probably be placed in operation sometime in October, is being built by the Laclede Packing Co., St. Louis, Mo. It will be housed in a separate building costing about \$55,000 and will contain equipment valued at about \$45,000, according to F. G. Haeussermann, secretary-treasurer of the company. Dry rendering will be used, Mr. Haeussermann reported. The department will occupy two floors, with three tanks on the second floor. Dimensions of the department will be 56 by 100 ft.

urer, Joseph Lankes Co., Inc., wholesale meat dealers of Buffalo, N. Y., has been elected a director of the Homestead Savings & Loan Association. He succeeds his father, the late Joseph Lankes, who had served for 12 years.

Charles F. Dietz of Sayer & Co., New York City, is taking a three-month vacation in New England, recuperating from a recent illness. He expects to be back on the job shortly.

R. J. Wallace, assistant district manager at Chicago of the Cellophane division, E. I. du Pont de Nemours & Co., is back at his office after miraculously escaping injury when his motor car was forced into a ditch and overturned 66 miles south of San Antonio, Tex., while returning from a vacation trip to Mexico City. The car was so badly damaged that Mr. Wallace traded it in on a new one before proceeding. No one in the party was hurt.

Louis Cereghino, who was connected with the New Brunswick, N. J., branch of Swift & Company for 33 years prior to his retirement in 1933, died recently in a local hospital.

S. & S. Provision Co., Philadelphia, has been organized by Samuel Sumsky to deal in meats and provisions. The firm is located at 5708 Walnut st.

A fire of short duration recently threatened the Kansas City Stockyards Co. bridge across the Kaw river, the only avenue for passage of stock to Wilson & Co., Swift & Company and the Cudahy Packing Co. The stockyards company's fire department had the blaze under control when local firemen arrived.

Schwartzman Packing Co., Albuquerque, N. M., was host to about 300 guests at the opening of its new refrigeration facilities. O. H. Eichelberger is manager of the company.

Annual picnic for employes of John Morrell & Co. at the Topeka, Kans., plant was staged late last month in Ripley park. Total attendance at the affair, including families of employes, was estimated at about 3,500 persons.

Pure food and drug officials from 11 western states met at Reno, Nev., on August 7 and 8 for a discussion of topics of common interest. Adulteration of meat products was discussed by Jacob Forbes, director of the division of foods and drugs in Montana.

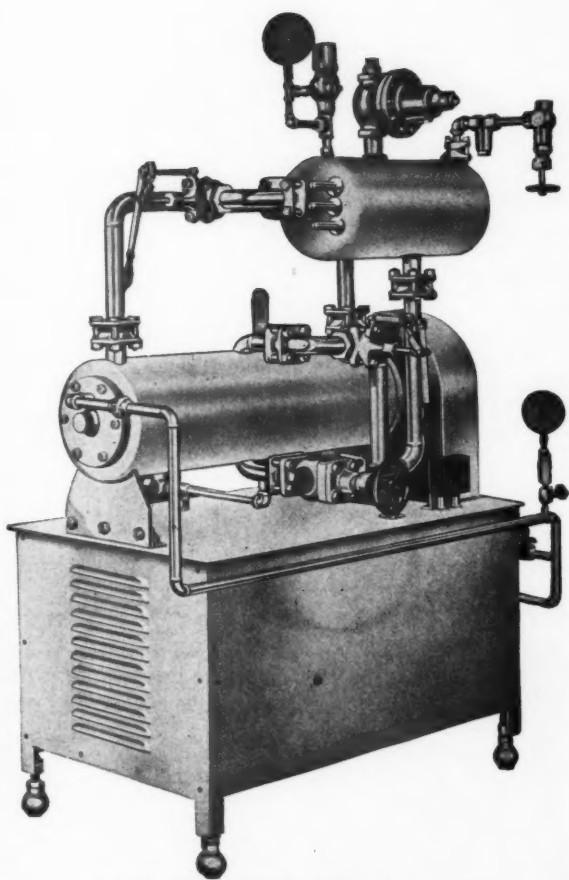


THEY TALKED
ABOUT LARD

ABOVE.—Mrs. Beth Bailey McLean, Swift's "Martha Logan," telling a luncheon group of home economists from newspapers, colleges and other institutions about Swift's new bland Silverleaf lard. LEFT.—Mrs. McLean with Miss Kathryn Goepplinger, Iowa State College department of technical journalism, and Charles H. Swift, chairman of the board, Swift & Co.



IT WON'T BE ANY COOLER NEXT SUMMER!



Above: The Junior Votator.
Capacity: 3000 to 4000 pounds per hour.

It may be too late now to solve *this* summer's hot-weather troubles in your lard department, by installing a Votator. But now that summer is fresh in your mind, why not get set for the hot weather that's bound to come in 1941?

And by installing a Votator now, you'll get Votator uniformity, Votator quality, all this fall and winter, too!

Yes, regardless of season, the Votator turns out lard that is definitely and recognizably better. It is the modern way—the low-cost way—to produce highest-quality lard. Write today for all the facts.

VOGT PROCESSES

A Division of the Girdler Corporation, Incorporated
Louisville, Kentucky

The JUNIOR VOTATOR

***A Continuous, Controlled, Closed-System
Method for Production of Highest-Quality Lard
and Vegetable Shortening***



There's something new in the swing of cold storage doors. It's Jamison "Adjustoflex" Hinges.

New in action! New in appearance! Not in 30 years has there been such advancement in cold storage door hinge design.

An entirely new principle of operation is employed. Spring tension regulation is combined with self-adjustment in normal operation.

Rugged construction is featured, too. Ample bearing surfaces and large hinge pins assure strength and long life. Ball bearings contribute to smooth action.

Strikingly streamlined to blend with the lines of the door and the new "Model W Wedgetight" Fastener. The hinge blade is long and low, permitting a compact hinge butt and a greatly reduced radius of door swing.

Don't be content with old, profit-losing doors. Insist on new Jamison Cold Storage Doors—the only doors equipped with the new "Adjustoflex" Hinges and the new "Model W Wedgetight" Fastener. For information write to the Jamison Cold Storage Door Co., Hagerstown, Md. Branches in principal cities.

Jamison, Stevenson & Victor Doors



Jamison Standard Door

JAMISON
BUILT DOORS

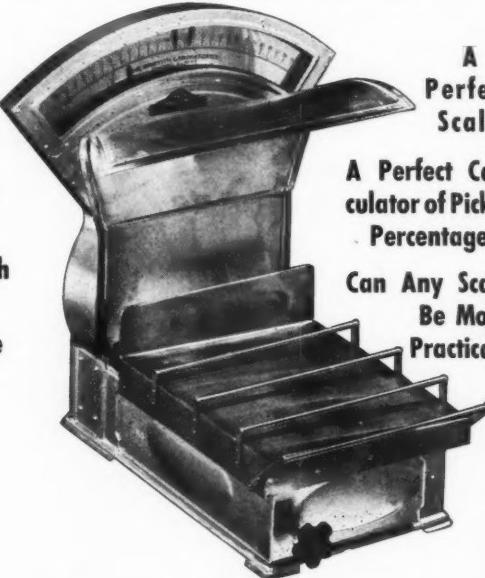
PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626

THIS PRAGUE PERCENTAGE SCALE

Treats Each Ham as an Individual

The Pickle Is Distributed in Every Part



You
Need
To
Weigh
The
Pickle

A
Perfect
Scale

A Perfect
Calculator of Pickle
Percentage

Can Any Scale
Be More
Practical?

Use "Prague Powder Method"



To Cure Hams, Bacon and Sausage
A CURING SALT WITH INTEGRITY
A POSITIVE AND UNIFORM CURE

Prague Powder makes a mild, mellow curing agent that is not only practical but easy to use, as hundreds will testify.

The Artery Method places the pickle intimately with the entire meat structure within a minute or two after the artery is contacted with the needle. We say too that the Griffith process will place a canned ham on the market at a saving of 16%. We say further that the Griffith Laboratories have prepared the curing material and the cure and the equipment for your use. Our Research Department finds that "an improved smoked ham

cure" is possible and suggests artery pumping with a mild pickle. Then rub on our Dry Bacon Mixture and let remain in vat 5 to 7 days for ripening. Wash off the Salt and smoke.

THE GRIFFITH LABORATORIES

1415-31 W. 37th Street, Chicago, Illinois

Eastern Factory: 35 Eighth St., Passaic, N. J.
Canadian Factory and Offices: 1 Industrial St., Leaside,
Toronto 12, Ontario

REFRIGERATION and Air Conditioning

MEAT PLANT REFRIGERATION

A Complete Course for
Executives and Workers
Prepared by—

The National Provisioner

LESSON 71

Safe Operating Pointers

GOOD housekeeping is the first requirement for safe operation of a refrigeration plant. The engine room should be cleaned regularly and everything kept in its place. Tools and appliances should not be left on the floor after they have been used. Tops of lockers should be kept free of paper, sheet packing, dirt and rubbish. The floor should be scrubbed and oiled at least once each week and brass should be shined weekly.

Pressure gauges should be checked at regular intervals with a master gauge of known accuracy.

Every plant should have the following thermometers, which should be kept clean and legible:

1.—In the liquid line between condenser and receiver.

2.—In the suction line and discharge line of each compressor unit.

All pipe connections should be kept tight and free of vibration. Cast iron fittings or flanges should not be installed on low or high side.

Safe Operating Rules

Keep system free of oil and foul gas.

Equip every pressure vessel with twin safety valves of code size. Vent these in a proper manner.

Check pressure limiting devices and test monthly.

Mark all liquid lines and main shut-off valves on gas lines with brief description of control points.

When shutting down a compressor, the suction stop-valve should always be closed and not opened again until the machine has reached the desired speed. Open the valve gradually so that no entrained liquid is drawn from the suction lines into the compressor.

Never open or close a valve in a refrigerating system until a check has

been made to determine what the result will be. Tag all valves with written instructions.

Keep bolts and nuts free from rust and renew them when they become badly corroded.

Keep a full charge of refrigerant in the system at all times. Check liquid level in receiver for a seal. Keep brine at proper density to prevent freezing on low side.

Brine solution should be as nearly neutral as possible; have it checked occasionally by a chemist.

Condenser surfaces should be kept clean and free of scale.

Coils should be defrosted regularly.

Tools should be mounted on tool board placed in a convenient location. Don't forget to include pipe wrenches on the board.

A gas mask should be kept at each entrance to the engine room and each engineer should have his own mask. All masks should be tested every 60 days by a disinterested party.

Never put refrigerant in any container except those specified.

Use goggles when handling refrigerant.

Never heat refrigeration cylinders with a flame.

Never fill a refrigerant cylinder to

over 80 per cent of its capacity.

Never heat any part of a refrigeration system if refrigerant is stored in it.

Do not purge an irritant refrigerant into a room.

Never put liquid refrigerant into a compressor crankcase.

Inspect all charging lines with care.

Always use a hand shut-off valve on a purge line.

Use a gauge when transferring refrigerant.

Use a check valve when purging ammonia into water.

Do not breathe any quantity of ammonia fumes.

If fumes accumulate in an engine room, open doors and windows until the air is clear.

Keep a wrench which fits the stuffing box handy when operating a valve.

Make free use of litmus paper to determine small ammonia leaks. Sulphur sticks can be used, but are not recommended, because they might cause an explosion.

Operators should acquaint themselves with pertinent state and municipal safety codes.

Post name, address and telephone number of chief operator at main entrance to compressor room.

Break joints with the greatest care and be certain there is no pressure on the line before disconnecting the last bolt. Above all be patient.

Take no chances at any time.

EDITOR'S NOTE.—Accidents in compression systems will be discussed in Lesson 72.

37 LESSONS Now Available IN PERMANENT FORM

The first 37 lessons in The National Provisioner's School of Refrigeration are now available in book form. The volume is indexed to permit ready reference to the many points on any subject covered in the articles. The edition is limited. The price is \$1.50. Order your copy now.

THE NATIONAL PROVISIONER
407 So. Dearborn St., Chicago, Ill.

Enclosed is check or money order for \$1.50 for Volume 1, "Meat Plant Refrigeration."

Name _____

Street _____

City _____

WATER-COOLED SEPARATOR

It is good operating practice to drain as much oil as possible from an ammonia compression system. Regular oil draining accomplishes results similar to those obtained when a boiler is blown down—it reduces the impurities and foreign matter in the system and increases the refrigeration effect.

A very effective device for keeping oil out of the liquid ammonia is a water-cooled separator installed in the discharge line of the compressor, between the compressor and the ammonia condensers. This separator is constructed in the same manner as a shell and tube cooler. It has several passes, the cooling water flowing through the tubes and the ammonia gas around them. Thermometers are installed in the inlet and outlet gas lines and in the cooling water lines.

A portion of the superheat is removed

from the hot gas and the gas is kept above the condensing point by regulation of the water flow, which can be made automatic. Oil vapors are thus condensed out and are drained from a leg at the bottom of the shell. The entire apparatus is subject to condenser pressure and must be strongly constructed.

The oil is purged through a $\frac{1}{2}$ -in. valve. Because of the high condenser pressure, the oil expands into a frothy mass as it leaves the valve. The ammonia in the oil evaporates after a short time and the oil returns to its normal consistency. The amount of oil drained from the system is recorded and compared with the amount used. The amount withdrawn seldom equals that put in, except for a short time in old systems from which oil has not been drained at regular intervals.

CHAIN STORE SALES

Sales of Jewel Tea Co., Inc., established a new high for the four weeks ended July 13 when the total was \$2,062,664, a gain of 10.3 per cent over \$1,869,714 for the same period in 1939. Sales for the 28 weeks ended July 13 amounted to \$14,780,434, an increase of 13.4 per cent from \$13,041,363 a year earlier.

Kroger Grocery and Baking Co. reports sales of \$19,836,472 for the four weeks ended July 13, compared with

\$18,121,630 in the same period last year, an increase of 9.5 per cent. For the 28 weeks ended July 13, sales were \$137,914,356, an increase of 7.6 per cent over the \$128,140,522 in the like 1939 period.

Chain grocery store sales for June were slightly below the May level, according to a statement issued by the Department of Commerce. June sales were 12 per cent above June of last year, the same percentage gain as was averaged for the five preceding months over the same period in 1939.

FINANCIAL NOTES

General Foods Corp. reports net earnings of \$7,014,626 for the first six months of 1940 after provision of \$337,550 for preferred dividends. Net was equivalent to \$1.33 a share on 5,251,440 common shares compared with \$7,574,584, or \$1.44 a share, for the corresponding period last year.

Kroger Grocery and Baking Co. has announced a quarterly dividend of 50c, payable September 3 to all shareholders of record on August 9.

Is too much fat going to the casing room on your hog bungs? Read chapter 2 of "PORK PACKING," The National Provisioner's pork plant book.



CASINGS FOR SALAMI AT $\frac{1}{2}$ c PER LB.!

Yes sir, ZIPP Casings actually cost you 60% less than other artificial casings. Besides, they can be attractively printed in white which stands out against the natural sausage color. Pocket this extra profit . . . and boost your sales with ZIPP Casings. Write today!



WRITE FOR free BOOK

IDENTIFICATION, INC.

James H. Wells, President

4541 N. Ravenswood Ave.

Chicago, Illinois

PACKER AND FOOD STOCKS

Price ranges and total sales of listed stocks for week ended August 7.

	—Week ended August 7—					July 31 Close
	Sales	High	Low	Close	Close	
Amal. Leather...	400	1 1/8	1 1/8	1 1/8	1 1/8	1 1/8
Do. Pfd....	10 1/2
Amer. H. & L.	1,400	3 3/4	3 3/4	3 3/4	4 1/4	4 1/4
Do. Pfd....	28
Amer. Stores...	400	12	12	12	12	12
Armour Ill....	3,800	4 1/2	4 1/2	4 1/2	4 1/2	4 1/2
Do. Pr. Pfd....	400	40	39 1/2	39 1/2	40	40
Do. Pfd....	64%
Do. Del. Pfd....	102 1/2
Beechnut Pack...	100	115 1/4	115 1/4	115 1/4	114	114
Bochack, H. C.	1 1/2	1 1/2
Do. Pfd....	17 1/2	17 1/2
Chick. Co. OIL...	400	10 1/2	10 1/2	10 1/2	10 1/2	10 1/2
Childs Co....	1,200	2 1/2	2 1/2	2 1/2	2 1/2	2 1/2
Cudahy Pack...	10%	10%
Do. Pfd....	10	60	60	60	60	60
First Nat. Strs...	300	40 1/2	40	40 1/2	40	40
Gen. Foods...	2,700	41	40 1/2	41	40 1/2	40 1/2
Do. Pfd....	100	116	116	116	115	115
Glidden Co....	1,000	12 1/2	12	12	12	12
Do. Pfd....	200	40	40	40	38 1/2	38 1/2
Gobel Co....	300	2 1/4	2 1/4	2 1/4	2 1/4	2 1/4
Gr. A. & P....	93 1/2	93 1/2
Do. Pfd....	25	127 1/4	127 1/4	127 1/4	127 1/2	127 1/2
Hormel, G. A.	150	34	33 1/2	34	32	32
Hygrade Food...	100	1 1/2	1 1/2	1 1/2	1 1/2	1 1/2
Kroger G. & B. 2,300	31	30 7/8	30 7/8	30 7/8	30 7/8	30 7/8
Libby McNeill...	750	6 1/2	6 1/2	6 1/2	6 1/2	6 1/2
Mickelberry Co....	450	4	4	4	4	4
M. & H. Pfd....	50	5 1/2	5 1/2	5 1/2	5 1/2	5 1/2
Morrell & Co....	100	35 1/2	35 1/2	35 1/2	35 1/2	35
Nat. Tea...	300	5 1/2	5 1/2	5 1/2	5 1/2	5 1/2
Proc. & Gamb...	3,100	65	64	65	64 1/2	64 1/2
Do. Pfd....	90	116	116	116	116	116
Rath Pack....	39	39
Safeway Strs....	1,100	43	42 1/2	42 1/2	44 1/2	44 1/2
Do. 5% Pfd....	600	106	106	106	105 1/2	105 1/2
Stahl Meyer...	1 1/2	1 1/2
Swift & Co....	3,000	18 1/2	18 1/2	18 1/2	19	19
Do. Int'l....	1,950	17 1/2	17 1/2	17 1/2	17 1/2	17 1/2
Truax Pork...	8 1/2	8 1/2
U. S. Leather...	4 1/2	4 1/2
Do. A....	200	7	7	7	7	7
Do. Pr. Pfd....	100	49	49	49	50	50
United Stk. Yds....	1 1/2	1 1/2
Do. Pfd....	100	6 1/2	6 1/2	6 1/2	6 1/2	6 1/2
Wesson OIL...	300	11 1/2	11 1/2	11 1/2	11 1/2	11 1/2
Do. Pfd....	200	63	62 1/2	62 1/2	63	63
Wilson & Co....	900	4 1/2	4 1/2	4 1/2	4 1/2	4 1/2
Do. Pfd....	200	54	54	54	56	56

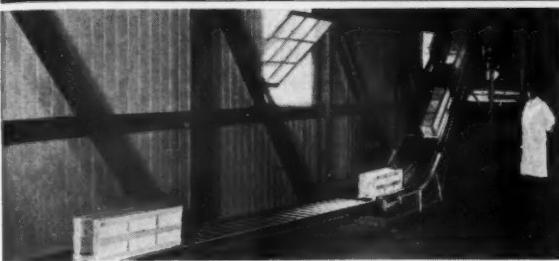
SMOKE-WOOD

When you use SMOKE-WOOD in your smoke house, you save time, save money and save costly shrinkage losses. SMOKE-WOOD is a mixture of ten selected woods which produce a dry, intense heat that expels meat moisture with a minimum effect upon fats and oils. Dense, penetrating smoke brings out hidden flavors and helps develop a deeper, more lasting color. SMOKE-WOOD produces a uniform heat . . . produces uniform products with improved quality-appeal. Write for full particulars about SMOKE-WOOD, the European favorite.

NEW SMOKE SALES CORP.

149-151 FRANKLIN ST., NEW YORK CITY

**MONEY SAVING
NEWS
FOR Meat Packers**



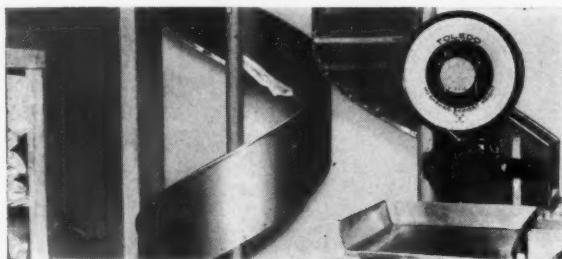
**CONVEYOR SYSTEM SAVES IOWA PACKER
TRUCKING EXPENSE —**

"...the conveyors have given us very satisfactory service and needless to say, are saving us a great amount of trucking expense."



PILER IN A ST. PAUL STOCKYARD

pays for itself the first two or three days of operation.



**STAINLESS STEEL SPIRALS IN NEW YORK
MEAT PACKING PLANT REDUCE HANDLING
OF PRODUCT**

in the ratio of 14 to 6. This means that savings are in the same ratio on that portion of costs. In addition, there is an important refrigeration savings due to reduced door openings, and a reduction in elevator operating time required to handle cuts.

Call a Standard Engineer on your next conveyor requirement and send for bulletin — "Conveyors by Standard" — a valuable reference book on conveying methods.

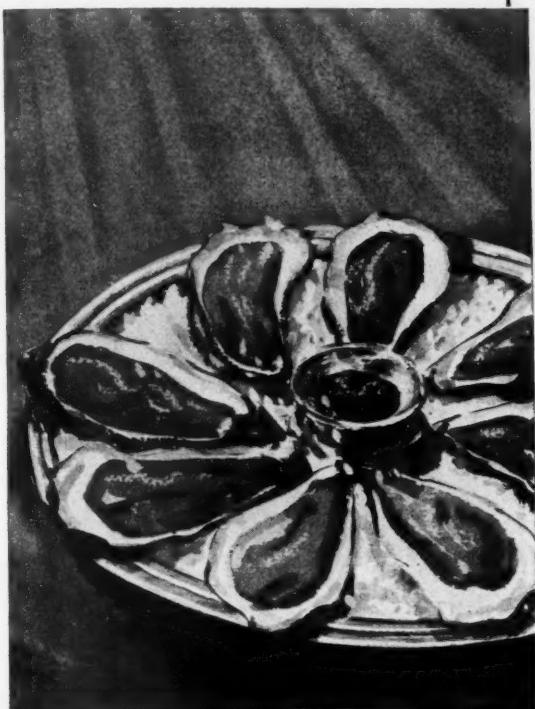
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*Oysters Are Succulent
BUT GRAY*

Gray hardly tempts the shopper for tasty frankfurters—but exactly the right color to say "Here's that fine flavor", is sales-appeal insurance for you.

Consistent uniformity and formulae that thirty-four years of experience has shown to give the most satisfactory results distinguish the most complete line of wholesome food colors obtainable—National's Certified Primary Colors and Blends. With them you can achieve exactly the maximum-sales-appeal color you want.

We invite your inquiries.

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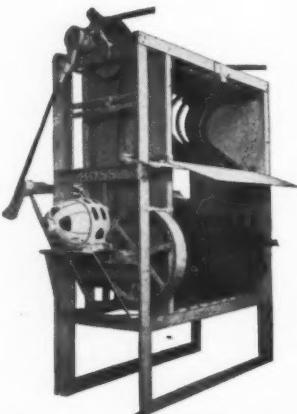
40 Rector St., New York, N.Y.

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EFFICIENT—ECONOMICAL—EFFECTIVE

The "E's" that put the "Ease" in Hog Dehairing and Assure

Best Of Satisfactory Service



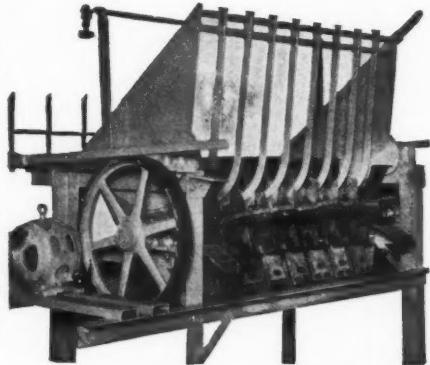
"BOSS" Grate Dehairer for Medium Plants

EFFICIENT—"BOSS"

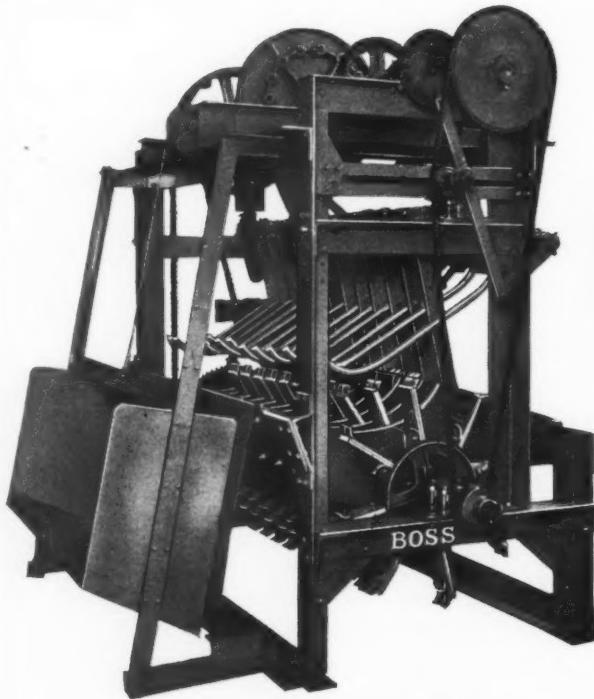
Dehairers, from the smallest to the largest, obtain the very best results without additional equipment.

ECONOMICAL — Proved beyond a doubt to be the most economical means ever devised for dehairing hogs.

EFFECTIVE — They clean hogs *clean* of hair and scurf and meet the most rigid inspection requirements.



"BABY BOSS" Dehairer for Small Plants



No. 118 "BOSS" Super Grate Dehairer



No. 121 "BOSS" Universal Dehairer



The Cincinnati Butchers' Supply Company

824 Exchange Ave., U. S. Yards,
Chicago, Ill.

Mfrs. "BOSS" Machines for Killing,
Sausage Making, Rendering

FACTORY:
1972-2008 Central Ave.,
Cincinnati, Ohio

GENERAL OFFICE: 2145 Central Parkway, Cincinnati, Ohio

Aid of Retailers Sought in Promoting Use of Meat

(Continued from page 9.)

"We have too little friendly, constructive cooperation and altogether too much friction. After all, these three groups are engaged in one operation; their interests are identical; they succeed or they fail together. No one of them can prosper at the expense of the other two. Failure or weakness on the part of any one of them, immediately and inevitably injures the others."

"While each of us must perform his service to the best of his ability, we must cooperate with each other to the end that the consumer, who ultimately buys the product, shall be served in the most satisfactory manner possible, for, after all, the success of each one of us ultimately rests with the purchase of our products by satisfied consumers."

In concluding, Mr. Eastwood stated that if the meat industry is to profit in the long run, it is the social responsibility of each of the three branches of the industry to contribute its share to the general prosperity of the industry and the nation.

Asserting that meat, due to its nutritive and health giving qualities, is becoming more and more popular in the nation's diet, Mr. Pollock declared that the retail meat dealer has one of the most important tasks in the entire livestock and meat industry. Meat consumption in the United States during the first five months of this year was 14 per cent greater than the same period in 1939, he said.

"As retail meat dealers, you are the salesmen of the livestock and meat industry in more than 200,000 markets

across the country," Mr. Pollock pointed out. "The food you sell, meat, has been the subject of intensive research in recent years through which its high nutritive and health values have been revealed.

"The fact that meat is a good source of certain vitamins should interest retail meat dealers when one considers the fact that the nation seems to have become vitamin conscious. In addition to its value as a source of vitamins, research has shown that meat is important in weight-reducing and weight-gaining diets, and is essential in the diet of the child."

With 93 per cent as much meat being sold in the summer months as in the fall and winter months, meat now enjoys year-round popularity, Mr. Pollock stated. In selling meat on its nutritive value, retailers are not only building up their own business, but are also contributing to the health of the nation.

MEAT IMPORTS AT NEW YORK

Imports for the period July 25 to July 31, inclusive, at New York:

Point of origin	Commodity	Amount, lbs.
Argentina—Canned brisket beef	8,400	
—Canned corned beef	48,906	
Brazil—Cured beef	5,316	
—Canned corned beef	168,000	
Canada—Smoked bacon (back)	1,237	
—Smoked bacon	646	
—Fresh chilled calf livers	420	
—Fresh pork hams	1,415	
—Fresh pork shoulders	1,250	
—Canned Pork hams	1,563	
—Fresh frozen hams	32,382	
—Fresh frozen pork shoulders	1,435	
—Fresh chilled pork trimmings	2,000	
—Fresh chilled pork tenderloins	60	
Cuba—Fresh frozen beef	11,506	
—266 fresh chilled beef carcasses	159,600	
—66 packaged fresh chilled beef	12,570	
Venezuela—Canned corned beef	22	

Canada Reports Brisk Pork Demand Eating Up Stocks

MONTREAL.—Existing stocks of bacon in Canada will be used up within the next six or eight weeks if the present relation of exports and deliveries is maintained, J. G. Taggart, chairman of the Canadian Bacon Board, announced recently.

He stated that hog marketings, now averaging about 75,800,000 lbs. weekly, were roughly 2,250,000 lbs. smaller than the total domestic and export demand. Because of this demand, storage supplies may soon be depleted.

The Canadian War Time Prices and Trade Board reports numerous complaints have been received on rising prices of meat. It was indicated that an inquiry is under way, although it was emphasized the board cannot interfere in any way with the price of primary products on the farm. Steer prices have recently gone up and hogs have advanced 30@50c a cwt.

Because of higher domestic prices, Canada is finding difficulty in filling the quota of live cattle exports to the United States.

LARD YIELD AND PRODUCTION

Average yield of lard (rendered weight) per animal during June, 1940, was 32.05 lbs., compared with 32.61 lbs. in May, 1940, and 33.43 lbs. in June, 1939. This yield was 13.28 per cent of the live weight in June, 1940, 13.99 per cent in May and 13.58 per cent in June, 1939.

Production, estimated on the basis of number of hogs slaughtered under federal inspection (including leaf) totaled 124,260,000 lbs. in June, 1940; 126,550,000 lbs. in May, and 106,218,000 lbs. in June, 1939. Five-year average for June was 75,077,000 lbs.

PRODUCT ADVANCE BRINGS CUT-OUT IMPROVEMENT

A broad upturn in value of product, coupled with only a small advance in hog costs, resulted in much better cut-out results at Chicago this week. The result on light butchers was within striking distance of the black and losses on medium and heavy butchers were reduced sharply from last week.

	Pct. live wt.	Price per lb.	Value alive	Pct. live wt.	Price per lb.	Value alive	Pct. live wt.	Price per lb.	Value alive
<hr/>									
180-220 lbs.				220-240 lbs.			240-270 lbs.		
Regular hams	14.00	13.5	\$1.89	13.80	13.9	\$1.92	13.70	14.1	\$1.93
Picnics	5.60	10.3	.58	5.40	10.2	.55	5.30	9.3	.54
Boston butts	4.00	13.4	.54	4.00	12.4	.50	4.00	10.4	.42
Loins (blade in)	9.80	16.6	1.63	9.60	14.6	1.40	9.50	12.9	1.23
Bellies, S. P.	11.00	9.2	1.01	9.70	9.1	.58	8.80	8.0	.64
Bellies, D. S.									.21
Fat backs	1.00	4.0	.04	3.00	4.1	.11	4.00	4.0	.18
Plates and jowls	2.50	4.0	.10	3.00	4.0	.12	3.40	4.0	.14
Raw lard	2.10	4.4	.09	2.20	4.4	.10	2.00	4.4	.09
P. S. lard, rend. wt.	12.40	4.5	.56	11.00	4.5	.50	10.30	4.5	.46
Spareribs	1.60	8.2	.13	1.50	5.1	.08	1.50	4.5	.07
Trimming	3.00	7.6	.23	2.80	7.6	.21	2.80	7.6	.21
Feet, tails, neckbones	2.0002	2.1002	2.0002
Offal and miscellaneous191019
<hr/>									
TOTAL YIELD AND VALUE	69.00		\$7.01	70.00		\$6.70	70.50		\$6.28
Cost of hogs per cwt.		\$6.47				\$6.53			\$6.36
Condensation loss		.03				.03			.03
Handling and overhead		.66				.57			.51
TOTAL COST PER CWT. ALIVE		\$7.16				\$7.13			\$6.90
TOTAL VALUE		7.01				6.70			6.28
Loss per cwt.		.15				.43			.62
Loss per hog		.30				.90			1.58

GOVERNMENT GRADED MEAT

Meat graded by the U. S. Department of Agriculture, Agricultural Marketing Service during June.

	June, 1940	May, 1940	June, 1939
Fresh and frozen			
Beef	51,835,413	53,793,656	45,388,940
Veal	302,820	622,222	498,343
Calf	23,726	17,549	
Lamb	1,462,051	1,564,879	1,759,278
Mutton and yearling	258,622	299,108	
Pork	633,180	527,916	410,496
Cured			
Beef	128,143	137,795	213,608
Pork	817,623	777,984	4,071,543
Sausage	539,508	578,820	4,736,311
Other meats and lard	339,789	325,887	305,851
Total	56,630,875	58,645,816	57,384,370

LARD AND GREASE EXPORTS

Exports of lard from New York City, week of August 3, totaled 540,000 lbs.

CHICAGO PROVISION MARKETS

CASH PRICES

Based on actual carlot trading Thursday,
August 8, 1940

REGULAR HAMS		
	Green	*S.P.
8-10	13½	14
10-20	13½	14
12-14	13½	14
14-16	13½ @ 14	14½
10-16 range	13½	...

BOILING HAMS		
	Green	*S.P.
16-18	14½	15½
18-20	14½	15½
20-22	14½	15½
16-20 range	14½	...
16-22 range	14½	...

SKINNED HAMS		
	Green	*S.P.
10-12	15½ @ 15%	16
12-14	16½	16½
14-16	16½	16½
16-18	15½	16
18-20	13 @ 13½	15
20-22	12½	12½
22-24	11½	12½
24-26	11	11½
25-30	9½ @ 10	...
25 up, no. 2's inc.	9½ @ 10	...

PICNICS		
	Green	*S.P.
4-6	10%	11½
6-8	10%	11
8-10	9	9½
10-12	8%	9½
12-14	8½	8½
8 up, no. 2's inc.	8½	...

BELLIES		
(Square cut seedless)	Green	*D.C.
6-8	9½	10½
8-10	9½	10½
10-12	9½	10½
12-14	9½	10½
14-16	8½ @ 8%	9½
16-18	8½	9½

GREEN AMERICAN BELLIES		
18-20	7½	7½ @ 6½
20-25	6½ @ 6½	...

D. S. BELLIES		
	Clear	RIB
16-18	6½ n	...
18-20	6½	...
20-25	6½	...
25-30	6½	...
30-35	6½	...
35-40	6	...
40-50	6½	...

D. S. FAT BACKS		
6-8	5	...
8-10	5	...
10-12	5½	...
12-14	5½	...
14-16	5½	...
16-18	5½	...
18-20	6	...
20-25	6½	...

OTHER D. S. MEATS		
Regular plates	6-8	6
Clear plates	4-6	5
D. S. Jowl butts	3½ @ 3½	...
S. P. Jowlis	4	...
Green square jowlis	5	...
Green rough jowlis	4½	...

*Quotations represent No. 1 new cure.

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Aug. 3...	5.37½n	4.52½n	4.75n
Monday, Aug. 5...	5.45n	4.52½b	4.75n
Tuesday, Aug. 6...	5.27½n	4.42n	4.75n
Wednesday, Aug. 7...	5.10	4.47½n	4.75n
Thursday, Aug. 8...	4.87½n	4.04ax	4.75n
Friday, Aug. 9...	4.87½n	4.40ax	4.75n

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chgo.	6.50
Kettle rend., tierces, f.o.b. Chgo.	7.50
Leaf, kettle rend., tierces, f.o.b. Chgo.	7.50
Neutral, tierces, f.o.b. Chicago	7.25
Shortening, tierces, c.a.f.	9.25

Havana, Cuba Lard Price

Wednesday, August 7, 1940

Pure lard 9.67

FUTURE PRICES

SATURDAY, AUGUST 3, 1940
Open High Low Close

LARD—			
Sept.	5.42½n	5.42½n	5.42½n
Oct.	5.50	5.52½n	5.50
Dec.	5.67½	5.67½	5.65
Jan.	5.75	5.75	5.75

Sales: Sept. 11; Oct. 6; Dec. 8; Jan. 3; total 28 sales.

Open interests: Sept. 1, 1,327; Oct. 839; Dec. 363; Jan. 60; total, 2,589 lots.

CLEAR BELLIES—

Sept. 6.70n

MONDAY, AUGUST 5, 1940

LARD—

Sept.	5.40	5.40b
Oct.	5.50	5.50ax
Dec.	5.65	5.65
Jan.	5.70	5.75	5.70	5.75

Sales: Sept. 6; Oct. 7; Dec. 4; Jan. 4; total 21.

Open interests: Sept. 1, 1,324; Oct. 842; Dec. 361; Jan. 60; total, 2,583.

CLEAR BELLIES—

Sept. 6.70n

TUESDAY, AUGUST 6, 1940

LARD—

Sept.	5.37½	5.37½	5.32½	5.32½b
Oct.	5.50	5.50	5.42½	5.42½ax
Dec.	5.62½	5.62½	5.57½	5.57½
Jan.	5.67½	5.67½ax

Sales: Sept. 15; Oct. 9; Dec. 5; Jan. 5; total, 30.

Open interests: Sept. 1, 1,216; Oct. 856; Dec. 402; Jan. 115; total, 2,589.

CLEAR BELLIES—

Sept. 6.87½n

WEDNESDAY, AUGUST 7, 1940

LARD—

Sept.	5.27-25	5.27½	5.10	5.12½b
Oct.	5.37-35	5.37½	5.20	5.22½b
Dec.	5.37½	5.37½	5.20	5.20b
Jan.	5.60	5.60	5.50	5.50

Sales: Sept. 117; Oct. 45; Dec. 55; Jan. 59; total, 276.

Open interests: Sept. 1, 216; Oct. 856; Dec. 402; Jan. 115; total, 2,589.

CLEAR BELLIES—

Sept. 6.87½ax

THURSDAY, AUGUST 8, 1940

LARD—

Sept.	5.10	5.10	4.92½	4.92½b
Oct.	5.20	5.20	5.02½	5.02½b
Dec.	5.37½	5.37½	5.20	5.20b
Jan.	5.47½	5.47½	5.30	5.30ax
Mar.	6.05	6.05	5.97½	5.97½ax
May	6.25	6.25	6.07½	6.10ax

Sales: Sept. 143; Oct. 65; Dec. 101; Jan. 30; Mar. 1; May 19; total 359 sales.

Open interest: Sept. 1, 109; Oct. 886; Dec. 489; Jan. 139; Mar. 1; May 18; total 2,642 lots.

CLEAR BELLIES—

Oct. 6.87½n

FRIDAY, AUGUST 9, 1940

LARD—

Sept.	4.90-487½	4.92½	4.80	4.92½b
Oct.	5.00-497½	5.02½	4.92½	5.02½b
Dec.	5.17½	5.22½	5.10	5.22½b
Jan.	5.25	5.32½	5.22½	5.32½b
Mar.	6.05	6.12½	6.05	6.12½b

Sales: Sept. 143; Oct. 65; Dec. 101; Jan. 30; Mar. 1; May 19; total 359 sales.

Open interests: Sept. 1, 109; Oct. 886; Dec. 489; Jan. 139; Mar. 1; May 18; total 2,642 lots.

CLEAR BELLIES—

Sept. 6.87½n

OCTOBER, AUGUST 10, 1940

LARD—

	Week August 3	Previous week	Same week '39
Cured meats, lbs.	15,558,000	16,428,000	18,417,000
Fresh meats, lbs.	50,452,000	60,013,000	46,083,000
Lard, lbs.	3,105,000	4,101,000	3,957,000

Lard production (Oct. 1 to June 30) ... 1,235,858 lbs.

U. S. apparent disappearance (Oct. 1 to June 30) ... 825,107 lbs.

U. S. exports (Oct. 1 to June 30) ... 183,924 lbs.

Cold storage holdings (July 1) ... 305,714,000 lbs.

1939 1940

Heavy Light

Medium

Light

Very light

Fresh

Medium

Light

Heavy

Medium

Light

Very light

Fresh

Medium

Light

Heavy

Medium

Light

Very light

Fresh

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

Carcass Beef

	Week ended	Cor. week,
	August 7, 1940	1939
	per lb.	per lb.
Prime native steers—		
400-600	18 @ 18½	15½ @ 16½
600-800	17½ @ 18½	16½ @ 17
800-1000	17½ @ 18½	16½ @ 17
Good native steers—		
400-600	17½ @ 18	15 @ 16
600-800	16½ @ 17½	14½ @ 15½
800-1000	16½ @ 17½	14½ @ 15½
Medium steers—		
400-600	16½ @ 17	14¾ @ 15½
600-800	16½ @ 16½	14¾ @ 15½
800-1000	16½ @ 16½	14¾ @ 15½
Heifers, good, 400-600	16½ @ 17	14½ @ 15½
Cows, 400-600	12 @ 13	11 @ 13
Hind quarters, choice	22½ @ 23½	19 @ 20
Fore quarters, choice	13½ @ 14	11½

Beef Cuts

Steer loins, prime	unquoted
Steer loins, No. 1	.32
Steer loins, No. 2	.31
Steer short loins, prime	unquoted
Steer short loins, No. 1	.37
Steer short loins, No. 2	.36
Steer loin ends (hips)	.28
Steer loin ends, No. 2	.27½
Cow loins	.19
Cow short loins	.23
Cow loin ends (hips)	.19½
Steer ribs, prime	unquoted
Steer ribs, No. 1	.22
Steer ribs, No. 2	.20
Cow ribs, No. 2	.13
Cow ribs, No. 3	.12½
Steer rounds, prime	unquoted
Steer rounds, No. 1	.21
Steer rounds, No. 2	.20½
Steer chuck, prime	unquoted
Steer chuck, No. 1	.14½
Steer chuck, No. 2	.14½
Cow rounds	.15½
Cow chuck	.10½
Cow plates	.7½
Medium plates	.8
Briskets, No. 1	.13
Cow navel ends	.7
Steer navel ends	.5
Fore shanks	.9
Hind shanks	.6½
Strip loins, No. 1 bms	.60
Strip loins, No. 2	.40
Sirloin butts, No. 1	.32
Sirloin butts, No. 2	.22
Beef tenderloins, No. 1	.66
Beef tenderloins, No. 2	.61
Rump butts	.15½
Flank steaks	.15½
Shoulder chops	.15½
Hanging tenderloins	.15
Insides, green @ 8 lbs	.18
Outsides, green, 5@6 lbs	.17
Kauckles, green, 5@6 lbs	.17½

Beef Products

Brains	.6
Hearts	.8
Tongues	.18
Sweetbreads	.13
Ox-tail	.6
Fresh tripe, plain	.10
Fresh tripe, H. C.	.11½
Livers	.18
Kidneys	.9

Veal

Choice carcass	.16
Good carcass	.15
Good saddles	.20
Good racks	.12
Medium racks	.11

Veal Products

Brains, each	.7
Sweetbreads	.30
Calf livers	.49

Lamb

Choice lambs	.20
Medium lambs	.18
Cheese, saddles	.23
Medium saddles	.21
Chive forces	.17
Medium forces	.15
Lamb fries	.32
Lamb tongues	.17
Lamb kidneys	.15

Mutton

Heavy sheep	.5
Light sheep	.8
Heavy saddles	.7
Light saddles	.10
Heavy forces	.4
Light forces	.6
Mutton	.12
Mutton loins	.8
Mutton stew	.4
Sheep tongues	.11
Sheep heads, each	.11

Fresh Pork and Pork Products

Pork loins, 8-10 lbs. av.	.15½
Picnics	.13
Skinned shoulders	.11½
Teardroolins	.28
Spare ribs	.8½
Boston butts	.13
Back fat	.6½
Boneless butts, cellar trim, 2@4	.16
Hocks	.6
Tails	.5
Neck bones	.2
Slip bones	.7
Blade bones	.7
Pigs' feet	.2½
Kidneys, per lb.	.3
Livers	.6
Brains	.7
Ears	.4
Snouts	.3
Heads	.6
Chitterlings	.5

WHOLESALE SMOKED MEATS

Fancy regular hams, 14@16 lbs., parchment paper	.17½ @ 18½
Standard reg. hams, 14@16 lbs., plain	.16½ @ 17½
Picnics, 4@8 lbs., short shank, plain	.14 @ 15
Picnics, 4@8 lbs., long shank, plain	.12 @ 13
Fancy bacon, 6@8 lbs., plain	.17 @ 18
Standard bacon, 6@8 lbs., plain	.13 @ 13½
No. 1 beet sets, smoked	
Inside, 8@12 lbs.	.37 @ .38
Outside, 5@9 lbs.	.34 @ .35
Knuckles, 5@9 lbs.	.34 @ .35

Cooked hams, choice, skin on, fatted	.27½
Cooked picnics, skin on, fatted	.23½
Cooked picnics, skin on, fatted	.23½
Cooked picnics, skin on, fatted	.23½
Pocket honeycomb tripe, 200-lb. bbl.	.26, 26

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$15.75
Lamb tongue, short cut, 200-lb. bbl.	65.00
Regular tripe, 200-lb. bbl.	17.25
Honeycomb tripe, 200-lb. bbl.	22.25
Pocket honeycomb tripe, 200-lb. bbl.	26.00

BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$.12.00
80-100 pieces	11.50
100-125 pieces	11.00
Clear plate pork, 25-35 pieces	11.50
Bean pork	12.00
Brisket pork	17.00
Plate beef	16.00
Extra plate beef	17.00

SAUSAGE MATERIALS

(Packed basis.)	
Regular pork trimmings	8 @ 8½
Special lean pork trimmings	11½ @ 12
Extra lean pork trimmings	14½ @ 15
Pork cheek meat (trimmings)	9½ @ 10
Pork hearts	5½ @ 7
Pork livers	13½ @ 13½
Native boneless bull meat (heavy)	11½ @ 11½
Boneless chuck	12½ @ 13
Shank meat	10 @ 10½
Beef trimmings	8
Beef cheeks (trimmed)	9½ @ 10
Dressed canners 350 lbs. and up	9½
Dr. bologna bulls 600 lbs. and up	10
Pork tongues, canned, trim, fresh	6

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)	
Pork sausage, in 1-lb. carton	.21
Country style sausage, fresh in link	16½
Country style sausage, fresh in bulk	14½
Country style sausage, smoked	20½
Frankfurters, in short casings	.75
Frankfurters, in hog casings	.21
Skinless frankfurters	.20½
Bologna in beef bungs, choice	16½
Bologna in beef middles, choice	17
Liver sausage in beef rounds	14½
Liver sausage in hog bungs	16½
Smoked liver sausage in hog bungs	21½
Head cheese	14½
New England luncheon specialty	.21
Mincé luncheon specialty, choice	1½
Tongue & blood	17
Blood sausage	17
Sousage	16
Polish sausage	21½

DRY SAUSAGE

Thuringer	.19
Farmer	.27
Holsteiner	.27
B. C. salami, choice	.32
Milano, salami, choice in hog bungs	.30
B. C. salami, new condition	.17½
Frisées, choice in hog middles	.30
Genoa style salami, choice	.36
Pepperoni	.27
Mortadella, new condition	.18½
Capicola	.37
Italian style bamsa	.28
Virginia bamsa	.40½

CURING MATERIALS

Nitrite of soda (Chgo. w/sea stock).	
In 425-lb. bbls., delivered	\$ 8.75
Salt peter, less than ton lots f.o.b. N. Y.	
Dbl. refined granulated	7.50
Small crystals	8.50
Medium crystals	8.75
Large crystals	9.50
Dbl. refd. gran. nitrate of soda.	
only, f.o.b. Chicago, per ton:	
Granulated	7.20
Medium, dried	10.20
Rock	6.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	2.68
Standard gran., f.o.b. refiners (2%)	4.30
Packers' curing sugar, 250 lbs. bags,	
f.o.b. Reserve, La., less 2%	4.10
Dextrose, in car lots, per cwt. (Cotton)	3.64
In paper bags	3.59

SAUSAGE CASINGS

(F. O. B. Chicago.) (Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack	.16
Domestic rounds, 140 pack	.30
Export rounds, wide	.37
Export rounds, medium	.21
Export rounds, narrow	.34
No. 1 weasands	.06
No. 2 weasands	.04
No. 3 bungs	.12
Middle, regular	.08
Middle, select, wide	.45
Middle, select, extra, 2½ in. & up	.45
Dried bladders:	
12-15 in. wide, flat	.90
10-12 in. wide, flat	.75
8-10 in. wide, flat	.55
6-8 in. wide, flat	.25
Pork casings:	
Narrow, per 100 yds.	.180
Narrow, special, per 100 yds.	.160
Medium, regular	.115
English, medium	.110
Wide, per 100 yds.	.100
Extra wide, per 100 yds.	.70
Export bungs	.16
Large prime bungs	.13
Medium prime bungs	.06
Small prime bungs	.03½
Middles, per set	.14

SPICES

(Basis Chicago, original bbls., bags or bales.)	Whole Ground
Allspice, prime	.18
Refined	.19½
Chili pepper	.29
Cloves, Amboyna	.23
Zanzibar	.18
Ginger, Jamaica	.13½
African	.8
Mace, Fancy Banda	.62
East India	.56
East & West India Blend	.58
No. 1, regular	.25
Nutmeg, fancy Banda	.21
East India	.19
East & West India Blend	.23½
Paprika, Spanish	.46
Fancy Hungarian	.43
No. 1 Hungarian	.40½
Pepper, Cayenne	.37
Red No. 1	.21
Black Malabar	.9½
Black Lampong	.5%
Pepper, white Singapore	.9½
Muntok	.13
Packers	.11½

(Continued on page 32.)

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

* CHICAGO, ILL.

MARKET PRICES

New York

DRESSED BEEF

City Dressed

Choice, native, heavy.....	19 1/2 @ 20
Choice, native, light.....	19 1/2 @ 20 1/2
Native, common to fair.....	17 1/2 @ 18

Western Dressed Beef

Native steers, 600@800 lbs.....	18 @ 19
Native choice yearlings, 440@600 lbs.....	17 @ 18
Good to choice heifers.....	16 @ 17
Good to choice cows.....	14 @ 15
Common to fair cows.....	13 @ 14
Fresh bologna bulls.....	13 @ 14

BEEF CUTS

	Western	City
No. 1 ribs.....	23 @ 24	22 @ 24
No. 2 ribs.....	20 @ 21	21 @ 22
No. 3 ribs.....	@ 19	19 @ 20
No. 1 loins.....	32 @ 36	36 @ 40
No. 2 loins.....	26 @ 32	30 @ 35
No. 3 loins.....	20 @ 24	25 @ 29
No. 1 binds and ribs.....	20 @ 21	21 @ 24
No. 2 binds and ribs.....	18 @ 19	19 @ 21
No. 3 binds and ribs.....	@ 17	17 @ 17
No. 2 rounds.....	16 @ 16	16 @ 16
No. 3 rounds.....	15 @ 15	15 @ 15
No. 1 chuck.....	15 @ 15	15 @ 15
No. 2 chuck.....	14 @ 14	14 @ 14
No. 3 chuck.....	13 @ 13	13 @ 13
City dressed bologna.....	13 1/2 @ 14 1/2	
Rolls, reg. 4@6 lbs. av.....	18 @ 20	
Rolls, reg. 6@8 lbs. av.....	23 @ 25	
Tenderloins, 5@6 lbs. av.....	50 @ 60	
Tenderloins, 5@6 lbs. av.....	50 @ 60	
Shoulder clods.....	16 @ 18	

DRESSED VEAL

Good.....	16 @ 17
Medium.....	15 @ 16
Common.....	14 @ 15

DRESSED SHEEP AND LAMBS

Genuine spring lambs, good.....	19 @ 20
Genuine spring lambs, good to medium.....	18 @ 19
Genuine spring lambs, medium.....	17 @ 18
Winter lambs, good.....	15 @ 16
Winter lambs, good and medium.....	14 @ 15
Winter lambs, medium.....	13 @ 14
Sheep, good.....	8 @ 10
Sheep, medium.....	7 @ 8

DRESSED HOGS

Hogs, good and choice (110-140 lbs.)	
head on; lean fat in.....	\$ 9.50@10.12
Pigs, small lots (60-110 lbs.)	
head on; lean fat in.....	11.00@11.50

FRESH PORK CUTS

Pork loins, fresh, Western, 10@12 lbs. av.....	18 @ 19
Shoulders, Western, 10@12 lbs. av.....	12 1/2 @ 13 1/2
Butts, regular, Western.....	14 @ 15
Hams, Western, fresh, 10@12 lbs. av.....	16 @ 17
Picnics, Western, fresh, 6@8 lbs. av.....	12 @ 13
Pork trimmings, extra lean.....	17 @ 18
Pork trimmings, regular, 50% lean.....	9 @ 10
Spareribs.....	9 1/2 @ 10 1/2

COOKED HAMS

Cooked hams, choice, skinless, fatted.....	37

SMOKED MEATS

Regular hams, 8@10 lbs. av.....	19 @ 20
Regular hams, 10@12 lbs. av.....	18 1/2 @ 19
Regular hams, 12@14 lbs. av.....	18 1/2 @ 19
Skinned hams, 10@12 lbs. av.....	20 @ 21
Skinned hams, 12@14 lbs. av.....	20 @ 21
Skinned hams, 16@18 lbs. av.....	19 @ 20
Skinned hams, 18@20 lbs. av.....	18 1/2 @ 19
Picnics, 4@6 lbs. av.....	15 @ 16
Picnics, 6@8 lbs. av.....	14 1/2 @ 15
Bacon, boneless, Western.....	17 1/2 @ 18 1/2
Bacon, boneless, city.....	11 @ 12
Beef tongue, light.....	22 @ 23
Beef tongue, heavy.....	23 @ 24

FANCY MEATS

Fresh steer tongues, untrimmed.....	16¢ a pound
Fresh steer tongues, l. c. trimmed.....	28¢ a pound
Sweetbreads, beef.....	30¢ a pound
Sweetbreads, veal.....	70¢ a pair
Beef kidneys.....	12¢ a pound
Mutton kidneys.....	4¢ each
Livers, beef.....	29¢ a pound
Oxtails.....	16¢ a pound
Beef hanging tenders.....	30¢ a pound
Lamb fries.....	12¢ a pair

BUTCHERS' FAT

Shop Fat.....	\$.75 per cwt.
Breast Fat.....	1.25 per cwt.
Edible Suet.....	2.25 per cwt.
Inedible Suet.....	1.75 per cwt.

GREEN CALFSKINS

5-9 9 1/2-12 1/2 12 1/2-14	14-18 18 un
Prime No. 1 veals.....	2.25 2.75 2.80 3.25
Prime No. 2 veals.....	1.95 2.45 2.50 2.85
Buttermilk No. 1.....	1.75 2.25 2.80 ..
Buttermilk No. 2.....	1.60 2.10 2.15 ..
Branded grub.....	.75 1.10 1.15 1.35
Number 3.....	.75 1.10 1.15 1.35

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, on August 7, 1940:

Fresh Beef:	CHICAGO	BOSTON	NEW YORK	PHILA.
STEER, Choice:				
400-500 lbs. ¹	\$16.50@18.00	\$18.50@19.50	\$19.00@20.00
500-600 lbs.	16.50@18.00	18.50@19.50	19.00@20.00
600-700 lbs.	17.00@18.00	\$18.00@19.00	18.50@19.50	18.50@19.50
700-800 lbs. ²	17.00@18.00	18.50@19.50	18.50@19.50
STEER, Good:				
400-500 lbs. ¹	16.00@17.00	17.00@18.50	17.50@19.00
500-600 lbs.	16.00@17.00	17.00@18.50	17.50@19.00
600-700 lbs.	16.00@17.00	17.00@18.00	17.00@18.50	17.50@18.50
700-800 lbs. ²	16.00@17.00	17.00@18.00	17.00@18.50	17.50@18.50
STEER, Commercial:				
400-600 lbs. ¹	14.50@16.00	15.00@17.00	15.00@17.00
600-700 lbs. ²	14.50@16.00	15.00@17.00	15.00@17.00	15.00@17.00
STEER, Utility:				
400-600 lbs. ¹	13.00@14.50	14.00@15.00	13.00@15.00	12.50@15.00
COW (all weights):				
Commercial	12.50@13.50	13.50@14.50	12.00@13.00	12.00@12.50
Utility	11.00@12.50	12.50@13.50	10.50@12.00	10.00@11.50
Cutter	9.75@11.00
Canner	8.75 @ 9.75

Fresh Veal and Calf:

VEAL, Choice: ³	CHICAGO	BOSTON	NEW YORK	PHILA.
80-130 lbs.	15.00@17.00	15.50@17.00	15.00@17.00	15.50@16.50
130-170 lbs.	13.00@14.50

VEAL, Good:

VEAL, Good:	CHICAGO	BOSTON	NEW YORK	PHILA.
50-80 lbs.	13.50@14.50	13.50@15.50	13.50@15.00	13.50@15.50
80-130 lbs.	13.50@15.00	14.50@15.50	14.00@15.00	13.50@15.50
130-170 lbs.	12.00@13.00

VEAL, Medium:

VEAL, Medium:	CHICAGO	BOSTON	NEW YORK	PHILA.
50-80 lbs.	12.00@13.00	12.50@13.50	12.50@13.50	12.00@13.50
80-130 lbs.	12.50@13.50	13.50@14.50	13.00@14.00	12.00@13.50
130-170 lbs.	11.00@12.00

VEAL, Common:

VEAL, Common:	CHICAGO	BOSTON	NEW YORK	PHILA.
All weights.....	10.00@11.50	11.00@12.50	11.00@12.50	11.00@12.00

Fresh Lamb and Mutton:

SPRING LAMB:	CHICAGO	BOSTON	NEW YORK	PHILA.
LAMB, Choice:				
30-40 lbs.	19.00@20.00	20.00@21.00	21.00@22.00	21.00@22.00
40-45 lbs.	19.00@20.00	19.50@20.50	20.00@21.00	20.00@21.00
45-50 lbs.	18.00@19.00	19.00@20.00	20.00@21.00	19.00@20.00
50-60 lbs.	18.00@19.00
LAMB, Good:				
30-40 lbs.	17.00@19.00	18.00@20.00	18.00@19.00	18.00@19.00
40-45 lbs.	17.00@19.00	18.00@19.50	18.00@20.00	18.50@19.50
45-50 lbs.	17.00@19.50	17.50@19.50	18.00@20.00	18.00@19.00
LAMB, Medium:				
All weights.....	15.00@17.00	16.00@18.00	15.00@18.00	15.00@17.00
LAMB, Common:				
All weights.....	13.00@15.00	14.00@16.00	13.00@15.00	13.00@14.00

MUTTON (Ewe), 70 lbs. down:

MUTTON (Ewe), 70 lbs. down:	CHICAGO	BOSTON	NEW YORK	PHILA.
Good	7.00@ 8.00	8.00@ 9.00
Medium	6.00@ 7.00	7.00@ 8.00
Common	5.00@ 6.00	6.00@ 7.00

Fresh Pork Cuts:⁴

LOINS, No. 1 (Bladeless Incl.):	CHICAGO	BOSTON	NEW YORK	PHILA.
8-10 lbs.	17.50@18.50	18.00@19.00	17.50@18.50	17.00@18.00
10-12 lbs.	17.50@18.50	18.00@19.00	17.50@18.50	17.00@18.00
12-15 lbs.	14.50@15.50	16.50@18.00	16.00@17.00	15.00@16.00
16-22 lbs.	11.50@			

Tallow and Greases Easier as Allied Markets Soften

Tallow at New York reaches lowest levels since 1933—Extra sells at 3½¢, off ½¢, with lower levels predicted—By-products share lower trend.

TALLOW.—The tallow market at New York continued to display a weak undertone in a fairly active trade, prices going into new low grounds for the move. Lowest levels since about 1933 were reached. It was estimated that between 750,000 and 1,000,000 lbs. changed hands, with both local and mid-western soapers participating in the buying. A downward trend in lard, cotton oil, and soybean oil had influence upon tallow, with evidence of tallow buyers backing away as offerings increased. Extra at New York sold at 3½¢, off ½¢ from the previous week, with indications that all of the offerings had not been cleaned up. Some trade interests were predicting a 3½¢ level before the week ended. Local consumers took August and September delivery tallow, while a Cincinnati factor bought September and October stuff at 3½¢, but later reduced ideas to the 3½¢ level.

At New York, edible was quoted at 3¾¢; extra, 3¾¢; and special, 3½¢.

At Chicago, a weak situation prevailed; this also had a depressing influence on producers in the New York territory.

During the week, some outside stuff sold in the New York area at the 3¾¢ level.

Most tallow quotations at Chicago this week slipped about ¼¢ below last week's quotations. Trade was sluggish, and the tone of the market in harmony with that prevailing in surrounding markets. Bulk of interest continues to center on material for later delivery; early in the week, scattered offerings of outside product met a limited demand. Following reduction of large consumer bids at midweek, prime tallow sold at 3¾¢, Cincinnati, for late September delivery. Tank of edible tallow sold on Thursday at 3¾¢, Chicago. Thursday's tallow quotations at Chicago were as follows:

Edible tallow.....	3¾@3¾
Fancy tallow.....	3¾@3¾
Prime packers.....	3¾@3¾
Special tallow.....	3¾@3¾
No. 1 tallow.....	3¾

STEARINE.—The market at New York displayed a very steady tone, two cars selling at 5½¢, unchanged from the previous levels, with oleo still quoted at that figure.

At Chicago, the market was quiet and about steady. Prime was quoted at 5¢.

OLEO OIL.—Inactivity and unchanged prices featured the market at New York. Extra was quoted at 6½¢; prime, 6@6½¢; and lower grades, 5½@6¢.

At Chicago, demand was slow but prices steady. Extra was quoted at 7¢.

GREASE OIL.—Demand was slow at New York, and prices barely steady, but unchanged from the previous week. No. 1 was 7½¢; No. 2, 7½¢; extra, 7½¢; extra No. 1, 7½¢; winter strained, 8¢; prime burning, 8½¢, and prime inedible, 8½¢.

Grease oil quotations at Chicago were as follows: No. 1, 6¾¢; No. 2, 6¾¢; extra, 7½¢; extra No. 1, 7¢; extra winter strained, 7½¢; special No. 1, 6¾¢; prime burning, 8½¢; and prime inedible, 7½¢. Acidless tallow oil was 6¾¢.

(See page 37 for later markets.)

NEATSFOOT OIL.—The market was steady but interest small at New York. Extra was quoted at 7¾¢; No. 1, 7½¢; prime, 8¢; pure, 11¾¢; and cold test, 16¾¢.

Neatsfoot oil quotations at Chicago were: Cold test, 16¢; extra, 7¾¢; No. 1, 7¢; prime, 7½¢, and pure, 11¾¢.

GREASES.—Declines of another ¼ per lb. were scored in greases at New York this week, yellow and house trading in a fair way at 3½¢, the heaviness in the market reflecting lower tallow, lard and oil prices. Consumers took on moderate supplies at the new figures and then showed a tendency to back away, duplicating the action of recent weeks. Indications were that further quantities were available at the new low levels for the move, and as a result, the market displayed an easy undertone.

At New York, choice white was quoted 3½@3¾¢; yellow and house, 3¾¢; and brown, 3¢.

In sympathy with tallow, the Chicago grease market lost ground this week. Interest was lacking, trade dull and the declines averaged about ¼¢. Early in the week, product was salable at Cincinnati only, September delivery, at 3½¢ for white grease and 3¢ for brown. Late this week white grease was reported at 3½¢, River point. There was also an unconfirmed report that this product had sold for 3½¢ at Chicago. These sales marked a decline from 3¾¢ paid day before at Cincinnati for late September delivery. Thursday's grease quotations were:

Choice white grease.....	3½@3¾
A-white grease.....	3½
B-white grease.....	3 @3½
Yellow grease, 10-15 f.f.a.....	3
Yellow grease, 16-20 f.f.a.....	3
Brown grease.....	2½

GETTING GRAIN IN LARD

A fine grain in lard is desirable. How can a packer get it? "PORK PACKING," tells how. Write to The National Provisioner for information about this latest textbook for the pork packer.

BY-PRODUCTS MARKETS

Chicago, August 8, 1940

An easier tendency permeated by-products markets this week, caused by a slowing up of finished business to the country and a softer tone in lard and allied markets.

Blood

Blood nominally lower in range shown. Last sales were at outside figure, but buying interest is now scarce.

	Unit
Unground	\$2.25@2.35

Digester Feed Tankage Materials

Nominally easier market on digester feed tankage materials. Quotations run about 10@15¢ under last week.

Unground, 11 to 12% ammonia.....	\$2.35@2.50
Unground, 8 to 10%, choice quality.....	2.60@2.75
Liquid Stick.....	1.00@1.25

Packinghouse Feeds

Packinghouse feeds barely steady at last week's levels; likelihood of lower prices in near future reported.

	Carlots, Per ton
60% digester tankage.....	\$ 42.50
50% meat and bone scrapes.....	42.50
Blood-meal	52.50@55.00
Special steam bone-meal.....	40.00@42.50

Bone Meals (Fertilizer Grades)

Sluggish market in bone meals at about last week's quotations.

	Per ton
Steam, ground, 8 & 50.....	\$30.00@33.00
Steam, ground, 2 & 26.....	30.00@33.00

Fertilizer Materials

No change in fertilizer materials.

	Per ton
High grade tankage, ground	
10@11% ammonia.....	\$ 2.25 & 10c
Bone tankage, unground, per ton.....	20.00@22.00
Hoof meal.....	2.25@ 2.35

Dry Rendered Tankage

Easier tendency in the crackling market, which remains largely nominal. Very little product moving.

	Per ton
Hard pressed and expeller unground,	
up to 48% protein (low test).....	\$.50@.55
above 48% protein (high test).....	47.50@50.00
Soft pressed pork, ac. grease and	
quality, ton.....	32.50@35.00
Soft pressed, beef, ac. grease and	
quality, ton.....	30.00@32.50

Gelatine and Glue Stocks

This market reported quiet and unchanged.

	Per ton
Calf trimmings.....	\$ 20.00
Sinews, pizzles.....	18.00
Cattle jaws, skulls and knuckles.....	35.00
Hide trimmings.....	13.00@14.00
Pig skin scraps and trim, per lb. l.c.l.	3¢ @ 4

Bones and Hoofs

Quiet and unchanged situation in bones and hoofs.

	Per ton
Round shins, heavy.....	\$ 50.00
light.....	47.50@50.00
Flat shins, heavy.....	47.50@50.00
light.....	42.50@45.00
Blades, buttocks, shoulders & thighs..	42.50@45.00
Hoofs, white.....	55.00
Hoofs, house run, unassorted.....	25.00
Junk bones.....	22.00@24.00

Animal Hair

Market quiet and without feature.

Winter coil dried, per ton.....	\$30.00@35.00
Summer coil dried, per ton.....	22.50@25.00
Winter processed, black, lb.....	6½ @ 7c
Summer processed, gray, lb.....	5½ @ 6c
Summer processed, gray, lb.....	3 @ 3½c
Cattle switches.....	2½ @ 3½c

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$28.00
Blood, dried, 16% per unit.....	2.25
Unground fish scrap, dried, 11½% ammonia, 16% B. P. L., f.o.b. fish factory.....	3.25 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	52.00
August ammonia, 10% ammonia.....	52.00
Fish scrap, acidulated, 70% ammonia, 3% A. P. A. f.o.b. fish factories.....	2.50 & 50c
Soda nitrate, per net ton; bulk, ex-vessel Atlantic and Gulf ports.....	27.00
in 200-lb. bags.....	28.30
in 100-lb. bags.....	29.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L. bulk.....	2.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L. bulk.....	2.25 & 10c

Phosphates

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.	\$32.50
Bone meal, raw, 4½% and 50% in bags, per ton, c.i.f.	30.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	8.50

Dry Rendered Tankage

50/55% protein, unground.....	45c
60% protein, unground.....	45c

EASTERN FERTILIZER MARKETS

New York, August 7, 1940

The market for fertilizer materials was quiet the past week and very little trading was reported. Cracklings dropped about 5c per unit and sold at 45c f.o.b. Eastern shipping points. Local New York blood sold at \$2.25, f.o.b. New York, and more offered.

Sales of tankage were made at \$2.25 and 10c, basis f.o.b. New York, with little interest reported among the buyers. Fish scrap again declined in price and sales were made at \$3.25 and 10c, f.o.b. fish factories, and several thousand tons were reported sold at this figure.

MARGARINE MATERIALS USED

Products used in margarine manufacture during June, 1940:

	June, 1940,	June, 1939,
lbs.	lbs.	lbs.
Ingredient schedule of uncolored oleomargarine:		
Babassu oil	681,865	1,104,573
Beef fat	14,530	
Coconut oil	1,416,518	2,120,921
Corn oil	9,751	21,084
Cottonseed oil	7,377,850	6,702,223
Derivative of glycerine	54,274	49,408
Lecithin	6,119	5,547
Milk	3,757,496	4,000,018
Neutral lard	4,000,567	81,705
Oleo oil	882,355	997,320
Oleo stearine	233,511	239,967
Oleo stock	68,825	114,521
Palm oil	2,916	
Peanut oil	136,755	166,581
Salt	796,293	919,007
Soda (benzoate of)	7,687	8,784
Soya bean oil	4,431,376	5,435,208
Soya bean stearine.....	600	
Vitamin concentrate.....	843	1,194
Total	20,286,901	22,096,341

TALLOW FUTURE TRADING

Monday, Aug. 5.—Close: Sept. 3.70 n.
Tuesday, Aug. 6.—Close: Sept. 3.65 n;
Dec. 3.80 n.

Wednesday, Aug. 7—Close: Sept. 3.60 n.

Thursday, Aug. 8.—Close: Sept. 3.40;
Dec. 3.60.

Friday, Aug. 9.—Close: Sept. 3.45n;
Dec. 3.60n.

Oil Futures at New Lows on Selling and Outside Easeiness

Nearbys down 1½c from season's highs—January and March lower—Shortening prices reduced—Coconut and soybean oil weak.

but demand was slack and prices were unsteady. The New York market was called 5%@5½c on crude and 6½c for refined.

SOYBEAN OIL.—Demand was limited and the market weak at new lows for the downward movement. At New York, old crop sold on the basis of 4.30c, Decatur, and there were offerings later at 4½c, Quincy. New crop oil sold at 4c, but buyers later reduced bids to 3¾c and in some cases to 3¾c.

PALM OIL.—Conditions were little changed in this market. Demand was slow but there was no pressure of offerings. At New York, Sumatra was quoted at 1¾c and Nigre at 2¼c.

OLIVE OIL FOOTS.—Dullness prevailed at New York. The market was steady at 8%, tanks.

PEANUT OIL.—Trade was slow. However, owing to weakness in other oils, it was believed that 5%c, New York, or better, might be done.

COTTONSEED OIL.—Valley and Southeast crude were quoted Wednesday at 4½c bid; Texas, 4½@4½c nominal at common points; Dallas, 4%@4½c nominal.

Futures market transactions for the week at New York were:

FRIDAY, AUGUST 2, 1940

	Sales	High	Low	Range	Closing Bid	Asked
Aug.	42	585	587	2	580	nom
Sept.	587	590
Oct.	588	589
Nov.	6	594	592	2	590	nom
Dec.	7	600	595	5	592	594
Jan.	593	595
Feb.	21	609	603	6	596	nom
Mar.	602	604

Sales 76 contracts.

MONDAY, AUGUST 5, 1940

	Sales	High	Low	Range	Closing Bid	Asked
Aug.	49	587	581	6	580	nom
Sept.	8	584	582	2	584	586
Oct.	586	587
Nov.	10	589	585	4	588	trad
Dec.	590	591
Jan.	1	584	584	0	583	584
Feb.	9	598	596	2	593	600
Mar.	596	600

Sales 76 contracts.

TUESDAY, AUGUST 6, 1940

	Sales	High	Low	Range	Closing Bid	Asked
Aug.	55	584	576	8	575	nom
Sept.	19	585	579	6	578	579
Oct.	580	nom
Nov.	33	590	581	9	581	trad
Dec.	1	584	584	0	583	584
Jan.	21	590	590	0	585	nom
Feb.	573	574
Mar.	590	591

Sales 129 contracts.

WEDNESDAY, AUGUST 7, 1940

	Sales	High	Low	Range	Closing Bid	Asked
Aug.	114	576	562	14	560	nom
Sept.	38	573	563	10	562	564
Oct.	565	nom
Nov.	27	578	568	10	568	569
Dec.	6	576	572	4	572	573
Jan.	573	574
Feb.	35	586	579	9	573	574
Mar.	578	579

Sales 220 contracts.

THURSDAY, AUGUST 8, 1940

	Sales	High	Low	Range	Closing Bid	Asked
Sept.	87	581	549	32	549	nom
Oct.	20	584	549	35	550	bid
Nov.	55	570	558	12	558	559
Dec.	6	568	560	8	560	bid
Jan.	42	580	566	14	567	568
Feb.	567	568
Mar.	567	568

(See page 37 for later markets.)

Watch classified page for bargains.

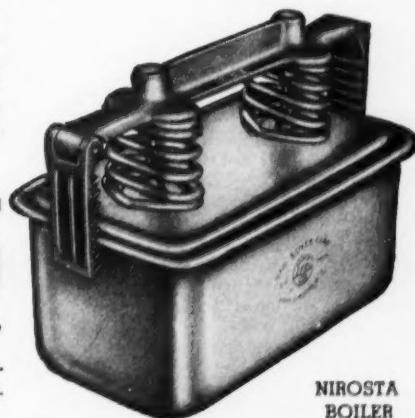
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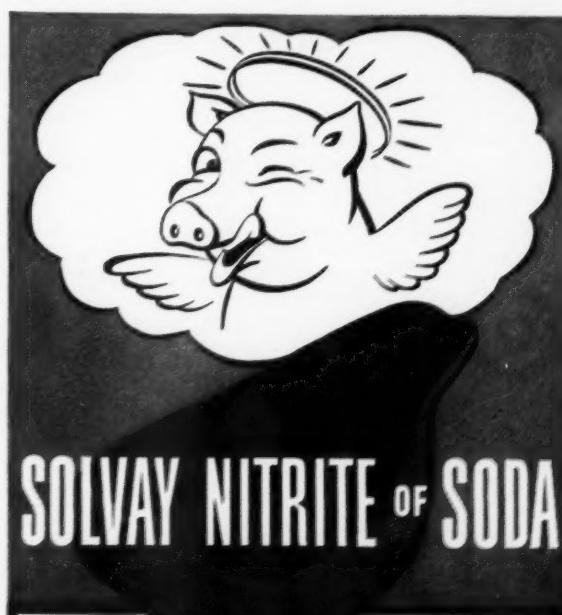
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HIDES AND SKINS

Steady prices paid early on light scattered sales of packer hides—market later turned dull—calf and kipskins market quiet.

Chicago

PACKER HIDES.—There was a light scattered movement in the packer hide market, with practically all the trading confined to one day at early mid-week, and all packers involved to some extent. On total reported sales of a little under 30,000 hides, steady prices were paid for July and early August take-off on all the descriptions moving, while June native and butt branded steers brought 1/4c less in a small way.

The market later turned dull, in sympathy with most other commodity and security markets, and buyers at present are bidding 1/2c lower on rather light orders. The fact that current quality of hides is approaching the best seasonal take-off has so far furnished very little incentive to buyers. Eastern tanners are still taking delivery on some of the re-sale hides which moved a short while back, but offerings in the spot market represent better quality at very little difference from the prices paid at that time for earlier re-sale stock.

Speculative interest is generally dormant. Hide futures moved in a very narrow range during the week and are practically unchanged from last Friday's close, while the volume of trade has been light. Despite the prospects for a larger shoe run this Fall, and a generally favorable business outlook in this country, the industry in general is not immune to the uncertainty overhanging all markets regarding the outcome of the supposedly impending attack on England.

There were sales of 3,000 July-Aug. and 3,050 July native steers at 10 1/4c, and 800 June take-off at 10c; 2,000 June-July sold late last week at 10 1/4c. Extreme light native steers last sold at 11 1/2c and are closely sold up.

Sales of butt branded steers totalled 2,900 July at 9 1/4c and 300 June at 9c; a total of 3,000 July Colorados sold at 8 1/4c. Heavy Texas steers last sold at 9 1/4c for June-July, and light Texas steers at 8 1/4c for same take-off; extreme light Texas steers are nominal around 10c.

One packer sold 1,400 June forward heavy native cows at 10c; a total of 3,200 more moved at 10c for July-Aug. and 9 1/4c for May-June. The Association later sold 700 July-Aug. heavy native cows also at 10c. Two packers moved a total of 4,000 July River point light native cows at 10 1/4c, and 1,300 July northerns sold at 10 1/4c. Branded cows are also offered at steady price of 9 1/4c for July take-off but are slow.

Sales of 2,000 July-Aug. native bulls were reported at 7 1/2c, steady; branded bulls last sold at 6 1/2c.

Final estimate on June shoe production was 27,585,848 pairs, a decrease of 6.4 per cent from May, and 14.6 percent under June 1939. Production for first six months this year at 192,207,951 pairs was 8.9 percent under same period of 1939.

Total federal inspected cattle slaughter during July was 821,795 head, compared with 737,974 in June and 782,109 in July 1939; calf slaughter was 457,347 in July, as against 436,897 in June and 416,795 in July 1939.

LATER.—Packer sold 2,200 July St. Paul light native cows at 10c, or 1/2c off; River point light cows closely sold up. Another sold 1,000 July-Aug. native steers 10 1/4c, steady.

OUTSIDE SMALL PACKER HIDES.—While the outside small packer market is quoted in a general way at 9@ 9 1/4c, selected, for natives, brands 1/4c less, tanner buyers appear to have withdrawn almost entirely from the market late this week. A car running 44-lb. avge. was reported late mid-week at 9c, and this appears to be top available for fairly light avge. stock where it is necessary to sell; however, hides around 47 lb. are usually held up to 9 1/2c, and some small killers are not inclined to consider prices now obtainable and show a disposition to hold their summer hides.

PACIFIC COAST.—A Vernon packer is reported to have sold a small lot of 800 July hides this week basis 7c for steers and 8c for cows, flat, f.o.b. Los Angeles, or 1/2c over the price paid couple weeks back for May-June take-off. However, there is some doubt as to the possibility of moving any quantity this basis at the moment.

LATER.—Vernon packers sold about 14,000 May-June-July hides, steers at 6 1/2c, cows 7 1/2c, flat, f.o.b. Los Angeles.

FOREIGN WET SALTED HIDES.—There was scattered trading reported in the South American market at about steady prices. Late last week, 4,000 Sansinena steers sold at 54 pesos, equal to 8 1/4c, c.i.f. New York, steady basis, followed by 4,000 Argentine standard heavy steers at 53 1/2 pesos or 8 1/2c; 3,000 more Argentine heavy steers sold at the weekend at 55 pesos or 8 1/4c. A sale of 6,000 LaBlancas was reported around mid-week to the United Kingdom at 54 pesos, or 8 1/4c.

COUNTRY HIDES.—Trade in the country market has been practically at a standstill. Hides are not being pressed for sale, since present holdings were accumulated at higher levels and collectors cannot afford to accept the losses facing them at the prices obtainable from buyers of tanner selections. All quotations are nominal, with inquiry confined to light stock. All-weights around 47 lb. avge. are quoted 7@7 1/4c flat, untrimmed, equal to 7 1/2c @ 8c selected. Heavy steers and cows around

6c flat, trimmed. Buff weights quoted 8c to possibly 8 1/4c, selected, for trimmed stock. Trimmed extremes quoted 10@10 1/4c, selected. Bulls around 4 1/2@4 1/4c. Glues about 5@5 1/4c trimmed. All-weight branded hides listed 6@6 1/2c flat nom.

CALFSKINS.—The packer calfskin market has been quiet this week, due mainly to the fact that packers are well sold up to the end of July at practically all points. Last trading in July calf, previous week, was at 23c for northern heavies 9 1/2/15 lb., 21 1/2c for River point heavies, and 17c for lights under 9 1/2 lb.

There is thought to be some quiet trading being done in Chgo. city calfskins but details have been well guarded. The 8/10 lb. are reported to have sold quietly late last week at 14c; this figure is being asked, with 13c bid and declined, and some quote 13 1/2@14c nom. The 10/15 lb. also sold quietly at that time, with intimation that around 19c was paid; however, some feel that 18c is closer to the market and quote this basis nominally; offerings at 19c are unsold, with 17c bid. Straight countries quoted around 12@12 1/2c flat. Chgo. city light calf and deacons quoted 90@95c, top asked.

KIPSKINS.—Packers are sold up to end of July on native kipskins, with 19c last paid for northerns and 18c for southerns. Northern over-weights quoted nominally 17%@18c, brands 16c, with these figures asked for unsold July production; buying interest quiet.

Chicago city kipskins are quoted nominally 16 1/2@17c pending trading; accumulation is slow and no recent trading. Straight countries around 11 1/2@12c flat nom.

Packer regular slunks quiet, with offerings of July production at steady price of 85c not attracting bids.

HORSEHIDES.—Trade is light on horsehides but accumulation appears very moderate; market has an easier tone. City renderers, with manes and tails, quoted \$4.90@5.10, selected, f.o.b. nearby sections; ordinary trimmed renderers range \$4.70@\$4.90, del'd Chgo.; mixed city and country lots around \$4.25@4.50, depending upon lot.

SHEEPSKINS.—Dry pelts quiet and nominal at 18@19c per lb., del'd Chgo., last paid. Production is light now on packer shearlings and couple houses were sold up, with nothing to offer this week. Market quoted \$1.30@1.35 for No. 1's, 90c for No. 2's and 45@50c for No. 3's, with sales in a small way in this range, going to the smaller buyers. Buyers not showing much interest in pickled skins at the moment; while \$5.50 is asked for a car July skins, it was intimated that bids of \$5.00@5.25 would be considered, although some houses are sold up to August 1st. Some trading in outside independent packer wool pelts on bids was scheduled for this week but no details are available as yet; some quote the market around \$1.45 per cwt. live basis, others quote in a range of \$1.40@1.50 per cwt., top for westerns, with recent sales of Ohio and Michigan stock at \$1.40 per cwt.

New York

PACKER HIDES.—One New York packer moved unsold holdings of April and May butt brands and Colorados at undisclosed prices; this killer is holding June-July production with exception of June natives, which moved earlier. Two packers are sold up to end of July, with 10% @ 11c last paid for July native steers, 9 1/4c for July butts and 8 1/4c for July Colorados, Junes 1/4c less. Fourth packer is thought to be holding May forward hides. Buying interest has been quiet.

CALFSKINS.—The calfskin market shows an easy tone on reported sales. One collector sold 4,000 of the 5-7's at \$1.10, while 5,000 of same description were reported in another direction at \$1.22 1/2, or only 2 1/2c under price paid two weeks back; collector 7-9's last sold at \$1.80, and 9-12's at \$3.02 1/2, and quoted nominally around 10c lower. A packer sold 2,000 of the 7-9's at \$2.10, and 6,000 packer 9-12's moved at \$3.25, both weights selling 10c down from last week.

NEW YORK HIDE FUTURES

Monday, Aug. 5th.—Close: Sept. 8.91 b; Dec. 9.10; Mar. 9.32; June 9.52; 55 lots; 1@4 lower.

Tuesday, Aug. 6th.—Close: Sept. 8.90; Dec. 9.05@9.06; June 9.47 n; Mar. 9.27 n; 61 lots; 1 to 5 lower.

Wednesday, Aug. 7th.—Close: Sept. 8.88@8.90; Dec. 9.05@9.08; Mar. 9.24@9.27; June 9.44 n; 88 lots; 3 higher to 3 lower.

Thursday, Aug. 8th.—Close: Sept. 8.89@8.94; Dec. 9.07@9.10; Mar. 9.25 n; June 9.45 n; 75 lots; unchanged to 1 higher.

Friday, Aug. 9.—Close: Sept. 8.83n; Dec. 9.01; Mar. 9.20n; June (1941) 9.40n; 112 lots; 5@6 lower.

JUNE LIVESTOCK NUMBERS

Livestock at 65 public stockyards during June, as reported by the Agricultural Marketing Service, showing receipts and shipments, including feeder and stocker shipments, compared:

	June 1940	First 6 mos. 1939	1940	1939
RECEIPTS				
Cattle	962,783	958,245	5,934,870	6,138,019
Calves	496,746	517,590	2,288,313	3,017,170
Hogs	2,649,525	2,105,112	17,323,339	13,385,407
Sheep	1,687,420	1,711,002	10,158,506	10,713,548

	STOCKER AND FEEDER SHIPMENTS			
	Cattle	Calves	Hogs	Sheep
Cattle	155,627	138,205	974,186	1,066,113
Calves	60,213	48,708	326,151	319,630
Hogs	33,419	43,290	264,430	259,013
Sheep	132,495	166,800	748,924	956,995

	TOTAL SHIPMENTS			
	Cattle	Calves	Hogs	Sheep
Cattle	387,505	352,406	2,201,493	2,358,569
Calves	206,490	194,038	1,087,714	1,104,641
Hogs	717,851	559,995	4,695,052	3,486,538
Sheep	778,349	803,630	4,356,624	4,790,909

MEAT AND LARD EXPORTS

Exports through port of New York during week ended August 9 totaled 420,000 lbs. of lard and 200,000 lbs. of bacon.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Additional speculative liquidation carried lard futures to the lowest level since late in 1933. Cash trade lacked improvement, although it was reported that a couple hundred tons of lard were sold for export to the Continent. Weakness in cotton oil, soybean oil and inedible fats aided in depressing lard.

Cottonseed Oil

Cotton oil was in new low ground on liquidation and selling, weakness in allied markets, continued slowness in cash trade and favorable weather.

Government cotton estimate of 11,429,000 bales was slightly above expectations but the weather since the report was compiled has been favorable. Southeast and Valley crude, nominal; Texas sold at 4.30c lb.; 4 1/4c lb. bid; old crop soybean oil, 4 1/4c lb.; new crop bean oil, 3 3/4c @ 3 1/2c lb.

Quotations on bleachable cottonseed oil at close of market on Friday were: Sept. 5.55@5.58; Oct. 5.58@5.59; Dec. 5.68; Jan. 5.70@5.72; Mar. 5.79; 144 lots; closing firm.

Tallow

New York extra tallow, 3 1/2@3 3/4c lb.

Stearine

Stearine was quoted 5 1/2c lb.

Friday's Lard Markets

New York, Aug. 9, 1940.—Prices are for export. Lard, prime western, 5.50@5.60c; middle western, 5.40@5.50c; city, 5@5 1/2c; refined continent, 5 1/2@5 1/2c; South American, 5%@5 1/2c Brazil kegs, 5%@5 1/2c; shortening 8 1/2c.

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Enclosed find 30c stamp.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Aug. 9, 1940, with comparisons:

	Week ended Aug. 9	Prev. week	Cor. week, 1939
Hvy. nat. stra.	@ 10 1/2	@ 10 1/2	@ 12
Hvy. Tex. stra.	@ 9 1/2	@ 9 1/2	@ 12
Hvy. butt brnd'd stra.	@ 9 1/2	@ 9 1/2	@ 12
Hvy. Col. stra.	@ 8 1/2	@ 8 1/2	@ 11 1/2
Ex-light Tex. stra.	@ 10n	@ 10n	@ 11 1/2
Brnd'd cows.	@ 9 1/2	@ 9 1/2	@ 11 1/2
Hvy. nat. cows	@ 10	@ 10	@ 11 1/2
Lt. nat. cows, 10% @ 10 1/2	10 1/2@10 1/2	10 1/2@10 1/2	11 1/2
Hvy. butts, 10% @ 7 1/2	7 1/2@7 1/2	7 1/2@7 1/2	8
Brnd'd butts.	@ 6 1/2	@ 6 1/2	@ 7
Hvy. nat. 17	17@23	17@23	18@23 1/2
Kips, ov-wt.	@ 17 1/2n	@ 17 1/2n	@ 15
Kips, brnd'd.	@ 16n	@ 16n	@ 13 1/2
Slunks, reg.	@ 85n	@ 85	@ 80
Slunks, hrs.	@ 45n	@ 45n	@ 45
Light native, butt branded and Colorado steers 1c per lb. less than heavies.			

CITY AND OUTSIDE SMALL PACKERS			
Nat. all-wts.	9 @ 9 1/2	9 1/2@10	10 1/2@11
Branded	8 1/2@9 1/2	8 1/2@9 1/2	10 @ 10 1/2
Nat. bulls.	6 1/2@7	6 1/2@7	7 @ 7
Brnd'd bulls.	6 @ 6 1/2	6 @ 6 1/2	6 @ 6 1/2
Calfskins	14 @ 18	14 @ 19n	14 1/2@17
Kips	16 1/2@17n	16 1/2@17n	14 @ 14 1/2
Slunks, reg.	@ 75n	@ 75n	@ 75n
Slunks, hrs.	@ 40n	@ 40n	@ 35n

COUNTRY HIDES			
Hvy. steers...	@ 6n	6 1/2@ 6 1/2	7 @ 7 1/2
Hvy. cows...	@ 6n	6 1/2@ 6 1/2	7 @ 7 1/2
Buffs	8 @ 8 1/2	8 @ 8 1/2	9 1/2@ 9 1/2
Extremes	10 @ 10 1/2	10 @ 10 1/2	11 1/2
Bulls	4 1/2@ 4 1/2	4 1/2@ 4 1/2	5 1/2@ 5 1/2
Calfskins	12 @ 12 1/2	12 1/2@ 12 1/2	11 1/2@ 12
Kipskins	11 1/2@ 12	12 @ 12 1/2	11 1/2@ 11 1/2
Horsehides	4.25@5.10	4.25@5.15	2.90@3.50

SHEEPSKINS			
Pkr. shearlgs.	1.30@1.35	1.27@1.35	@ 85
Dry pelts	18 @ 19	18 @ 19	16 @ 17

Clothing Beef

(Continued from page 13.)

casses are probably being slighted.

I would suggest that both methods of clothing be used wherever practicable. Better clothing often means that an additional 1 or 2c per pound can be realized from cuts or quarters.

A competent shroud placer can determine whether the hot- or cold-clothing method should be used on a carcass. Pinners should be instructed in the placement of pins in hot and/or cold shrouds. Plants now using the hot clothing method altogether may find there is a possibility of cutting down the number of employees engaged in this operation.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended August 3, 1940, were 3,182,000 lbs.; previous week 4,163,000 lbs.; same week last year 4,889,000 lbs.; Jan. 1 to date, 148,874,000 lbs.; same period last year, 147,113,000.

Shipments of hides from Chicago for week ended August 3, 1940, were 5,942,000 lbs.; previous week 5,802,000 lbs.; same week last year 5,446,000 lbs.; Jan. 1 to date, 158,634,000 lbs.; same period last year, 139,774,000 lbs.

FLASHES ON SUPPLIERS

U. S. SLICING MACHINE CO.—Election of Earl Hill to the board of di-



EARL HILL

rectors of the U. S. Slicing Machine Co., La Porte, Ind., has been announced by the directors of the company. Mr. Hill, who has been district manager of the Chicago territory, became associated with the company 26 years ago as a salesman in Des Moines, Ia. He is well known to packers throughout the country for his work in connection with the use of bacon and dried beef slicing machines for all types of meat packing plants.

GIRDLER CORP.—Two companies, the Standard Milk Machinery Co. and the Emil H. Pferrer Co., have become affiliated with the Girdler Corp., Louisville, Ky. C. Mortensen will continue as president of the Standard Milk Machinery Co., manufacturer of milk-handling equipment in Louisville. The Pferrer Co., manufacturer of food equipment, will be operated under the Girdler name, while E. H. Pferrer will devote the major part of his time to the development of new processes and equipment. L. L. Dawson, vice president

of the Girdler Corp., will be in charge of sales for the two organizations.

CHAIN BELT CO.—The screw conveyor and light bucket divisions have been transferred from the Chicago plant to the West Milwaukee works of Chain Belt Co., Milwaukee, Wis., in order to centralize production and promote better customer service on these products. The manufacturing operations of these divisions have been located in Chicago since the company entered this business in 1938. Personnel of the Chicago plant has been moved with the operations and the Chicago plant discontinued.

GENERAL REFRIGERATION CORP.—Merger of the General Refrigeration Corp., South Beloit, Wis., with the Yates-American Machine Co., Beloit, Wis., has been announced by Alvin Haas, vice president and general manager. Effective last June 1, it will operate as the General Refrigeration division of the Yates-American Machine Co.

New Trade Literature

Mechanical Flow Meters (NL 785).—Covering a complete line of mechanical flow meters, indicators, recorders and air-operated flow controllers, catalog 2203 explains various operating problems in detail. It is well illustrated with photographs and tables.—Brown Instrument Co.

Centrifugal Pumps (NL 786).—Twenty-four page illustrated bulletin describes various single-stage and split-case centrifugal pumps. Included are complete selection tables, typical specifications, principal dimensions and other engineering data.—Fairbanks, Morse & Co.

Portable Tubular Boiler (NL 789).—Eight-page illustrated catalog describes new portable two-pass tubular boiler designed to serve meat packers and industrial plants where steam is desired at economical cost. This fusion-welded boiler is manufactured in six sizes from 50 hp. to 150 hp.—Kewanee Boiler Corp.

Vacuum Cold Plates (NL 790).—New 40-page catalog contains much information on uses of vacuum cold plates in refrigeration. Covering a complete line of refrigeration plates and units, the catalog includes several pages of engineering data with complete information for computing plate sizes for any purpose.—Dole Refrigerating Co.

Stainless Steel (NL 791).—Printed in two colors, this 20-page booklet describes the properties and applications of stainless steel. Well illustrated, the booklet tells of the increasing use of stainless steel in the meat packing industry, e.g. paunch conveyors, bacon slicing and packing tables, beef spreaders, perforated table tops, etc.—Republic Steel Corp.

Roller Conveyors (NL 792).—Four-page folder on gravity wheel and roller type conveyors. Available in moveable or fixed types, this conveyor is claimed to be lighter in weight than other models and to carry loads up to 700 lbs. Wheel bearings are dust-proof and have hardened ball races.—Metzar Co.

Sausage Equipment (NL 794).—A complete line of sausage equipment, such as grinders, cutters, unloaders and mixers, is described in this four-page folder. The folder illustrates accessories and equipment essential to sausage manufacturing.—Cincinnati Butchers' Supply Co.

To obtain information on new trade literature mentioned in THE NATIONAL PROVISIONER, write:

(8-10-40)

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Branding Efficiency

(Continued from page 11.)

are available which brand two pieces of sausage in one operation. In branding this type of product, an ink pad is worn on the wrist or placed so that it is convenient for the operator to reach, since branding iron is touched to ink pad each time product is stamped. These products are ready for branding after 8 to 12 hours in the cooler, Mr. Menzl states. Brown ink shows up well on them.

How Franks are Handled

In branding its Golden Oak frankfurts in sheep casings, the company employs a three-pronged electric brander which marks three wieners simultaneously. Brander is touched to ink pad between branding operations. The frankfurts are ready for branding when thoroughly chilled, Mr. Menzl reports. This is usually after six to eight hours in the cooler. One employee can brand and box a 6-lb. box of frankfurts, running eight or nine to the pound, in approximately two minutes. The actual branding operation, it is said, requires only 30 seconds to one minute.

Each layer of wieners is completely packed before product in that layer is branded. The fact that the number of frankfurts in a row may not be evenly divisible by three, matching the number of prongs on the brander, causes no difficulty. When operator reaches end of a row which leaves one or two frank-



WIENERS THREE AT A TIME

Triple head of electrically-heated iron brands three frankfurters simultaneously. In this Chicago sausage plant, employee boxes and brands a 6-lb. box of frankfurts in approximately two minutes. Actual branding takes 30 seconds to one minute.

furts unbranded, he slips his divider paper into approximate position and brands the remaining frankfurts while resting the unused portion of branding iron on the paper momentarily.

By utilizing an endless belt conveyor,

it is possible to brand frankfurts at very high speed and low cost. Conveyor may be 10 to 15 ft. long and about 8 to 12 in. wide. The chilled frankfurts are removed from smokesticks, cut into pairs and placed on a table beside conveyor.

Another employee then places the paired frankfurts on the conveyor in groups of three or four, depending on the number of prongs with which branding iron is equipped. Frankfurts are branded directly as they move along, and boxed in regular manner at end of conveyor. Using this method, a branding production of 500 lbs. or more of frankfurts per hour may be reached with one brander.

SIX-MONTHS' COST AND YIELD

Average cost, yield and weight of livestock slaughtered under federal inspection during the first half of 1940:

	6 mo. 1940	6 mo. 1939
Average cost per 100 lbs.:		
Cattle	\$ 7.87	\$ 7.89
Calves	8.91	8.65
Hogs	5.24	7.01
Sheep and lambs	9.07	8.74

	Average yields, per cent:	940.50
Cattle	56.41	54.89
Calves	56.57	56.39
Hogs	74.89	75.47
Sheep and lambs	47.14	46.85

	Average live weight, lbs.:	940.50
Cattle	951.97	940.50
Calves	176.21	176.97
Hogs	283.67	234.99
Sheep and lambs	87.70	88.15



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LIVESTOCK MARKETS

Weekly Review

July Hog Kill Down; Other Classes Gain

SLAUGHTER of cattle, calves and sheep increased during July over the total for the previous month and July, 1939, but July hog slaughter was approximately 675,000 head, or 17 per cent, under kill in June. Total hog slaughter for July at 3,218,904 head was 17 per cent smaller than in June, but 16 per cent greater than in July, 1939, and 45 per cent larger than the July five-year average. Slaughter of all classes of meat animals was, without exception, larger in July than in July, 1939.

Calf slaughter during July showed a 5 per cent increase over June and a 10 per cent gain over July, 1939. July slaughter of sheep and lambs was greater than in the same period a year ago and larger by 1 per cent than the five-year average.

Volume of slaughter in July, compared with June, 1940, and July, 1939, is reported by the Agricultural Marketing Service of the U. S. Department of Agriculture, as follows:

July, 1940	June, 1940	July, 1939	5-yr. av.
Cattle ...	821,795	737,974	782,109
Calves ..	457,347	436,897	416,795
Hogs ...	3,218,904	3,886,395	2,777,862
Sheep and lambs .	1,447,528	1,377,823	1,399,064

Slaughter during the first seven months of 1940 was greater for cattle, hogs and sheep than in the same period in 1939; calf slaughter was approximately the same as in 1939. Compared with the five-year average for this period, totals for the first seven months of 1940 were smaller for cattle, calves and sheep, but hog slaughter for this period was 49 per cent greater than the five-year average.

Number of animals slaughtered under federal inspection during the first seven

months of 1940, compared with the same period in 1939 and the five-year average, were as follows:

	7 mos. 1940	7 mos. 1939	7 mos. 5-yr. av.
Cattle	5,392,975	5,239,263	5,418,354
Calves	3,109,211	3,109,543	3,357,014
Hogs	28,219,678	22,472,536	18,888,970
Sheep and lambs.	9,776,828	9,706,717	9,827,516

LIVESTOCK COST AND YIELD

Average cost, yield and weight of federally inspected kill in June, 1940:

	June, 1940	May, 1940	June, 1939
--	---------------	--------------	---------------

Average cost per 100 lbs.:

Cattle	\$ 8.12	\$ 8.30	\$ 7.77
Steers*	9.30	9.36	8.89
Calves	8.40	9.33	8.16
Hogs	4.93	5.64	6.21
Sheep and lambs.....	9.17	9.04	8.69

Average yields, per cent:

Cattle	55.96	55.95	55.12
Calves	56.06	57.85	55.96
Hogs	74.25	74.73	74.91
Sheep and lambs.....	48.18	47.85	48.13

Average live weight, lbs.:

Cattle	936.59	945.12	930.39
Steers*	980.59	986.23	981.17
Calves	184.55	168.82	189.00
Hogs	241.28	233.07	246.11
Sheep and lambs.....	78.87	83.40	79.08

*Also included in "cattle" data.

SIX-MONTHS' LIVESTOCK KILL

Percentage of each class of livestock slaughtered under federal inspection from January through June, 1940:

	6 mos. 1940	6 mos. 1940	
	Pct.	Nos.	

Cattle—			
Steers	54.45	2,489,000	
Bulls and stags.....	3.98	182,000	
Cows and heifers.....	41.57	1,900,000	

Hogs—			
Sows	48.88	12,219,000	
Barrows	59.40	12,601,000	
Stags and boars.....	.72	181,000	

Sheep and lambs—			
Lambs and yrigs.....	94.41	7,864,000	
Sheep	5.59	466,000	

HOG WEIGHTS AND COSTS

Barrows and gilts marketed at the six centers—Chicago, Kansas City, Omaha, National Stock Yards, St. Joseph and St. Paul—were lighter in weight this July than last, without exception. The same was true of sows. Consequently, sows commanded a higher price this July, compared with a year ago, at all six centers. July prices of barrows and gilts compared more favorably with prices paid in the same month a year ago, than has been the case for some time.

U. S. Agricultural Marketing Service reports following average weights and prices at the six markets during July, 1940 and 1939:

	Barrows and Gilts	Sows		
	July 1940	July 1939	July 1940	July 1939
Chicago	232	237	354	333
Kansas City	222	222	368	378
Omaha	232	238	329	337
National Stock Yards..	215	219	367	356
St. Joseph	211	220	351	373
St. Paul	229	230	335	345

Average costs for these classes at the six markets during July and a year earlier were:

	Barrows and Gilts	Sows		
	July 1940	July 1939	July 1940	July 1939
Chicago	\$6.31	\$6.67	\$5.26	\$5.05
Kansas City	6.09	6.44	4.88	4.86
Omaha	5.84	6.17	5.05	4.80
National Stock Yards..	6.31	6.74	5.24	4.93
St. Joseph	6.12	6.52	4.97	4.52
St. Paul	5.96	6.82	5.05	4.93

Average weight of droves at Wichita and Denver were:

	July, 1940	July, 1939
Wichita	204	214
Denver	238	242

CHICAGO PACKER PURCHASES

Purchases of livestock at Chicago by the principal packers for the first three days this week were 17,759 cattle, 1979 calves, 26,500 hogs and 8,790 sheep.



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CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service.)

Des Moines, Ia., August 8, 1940.—At 16 concentration points and 10 packing plants in Iowa and Minnesota trading undertone was fairly active under light receipts, light and medium weight butchers 10@30c over last week's close; heavy weights were up 10@20c.

Hogs, good to choice

160-180 lb.	\$5.50@6.40
180-240 lb.	5.95@6.55
240-270 lb.	5.55@6.25
270-300 lb.	5.55@5.90
300-330 lb.	5.35@5.65
330-360 lb.	5.10@5.40

Sows

330 lbs. down	5.00@5.40
330-400 lb.	4.65@5.20
400-500 lb.	4.20@4.75

Receipts of hogs at Corn Belt markets for week ended with Aug. 8, 1940:

	This week	Last week
Friday, Aug. 2	25,500	13,000
Saturday, Aug. 3	29,200	23,200
Monday, Aug. 5	29,500	44,100
Tuesday, Aug. 6	16,300	16,600
Wednesday, Aug. 7	21,100	10,500
Thursday, Aug. 8	15,900	9,200

NEW YORK LIVESTOCK

AUGUST 7, 1940

CATTLE:

Steers, common to medium, 800-lb...\$	7.00
Cows, medium	6.25@6.75
Cows, cutter and common	5.00@5.75
Bulls, good	7.00@7.25
Bulls, medium	6.25@6.50

CALVES:

Vealers, good and choice	\$10.50@11.50
Vealers, common and medium	7.00@9.00
Culls	5.00@6.50

HOGS:

Hogs, good and choice, 191-lb....\$	6.70
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LAMBS:

Lambs, spring, medium and good, 75-lb.....\$	9.50
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Receipts of salable livestock at Jersey City public market for the week ended with August 3:

Cattle	Calves	Hogs*	Sheep
Salable receipts	846	1,583	603
Total, with directs	3,014	10,632	14,615

Previous week:

Salable receipts	974	1,263	324	3,482
Total, with directs	3,115	11,591	15,536	37,463

*Including hogs at 41st street.

SOUTHEASTERN RECEIPTS

Combined receipts of livestock, as reported by the Agricultural Marketing Service, at seven Southern packing plants, for four days ended August 1:

Cattle	Calves	Hogs
Four days ended Aug. 1	809	290
Previous week	1,129	242
Same period 1939	1,062	300
		2,910

Receipts of salable livestock at the seven plants for week ended August 5:

No.	Pct.
Local receipts (from within states of Georgia, Florida and Alabama)	948
In-shipments (from outside Georgia, Florida and Alabama)	1,776
Total	2,724

PACIFIC COAST LIVESTOCK

Receipts for five days ended August 2:

Cattle	Calves	Hogs	Sheep
Los Angeles	4,830	1,205	2,484
San Francisco	1,035	190	1,600
Portland	2,770	325	3,335

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, August 8, 1940, as reported by U. S. Department of Agriculture, Agricultural Marketing Service.

Hogs (soft & oily not quoted). CHICAGO NAT. STK. YDS. OMAHA KANS. CITY ST. PAUL

BARROWS AND GILTS:

Good-choice:

120-140 lbs.	\$4.75@5.50	\$4.65@5.25	\$4.35@5.15	\$5.50@6.00
140-160 lbs.	5.25@6.00	5.15@5.75	\$5.30@6.00	4.90@6.75	5.60@6.85
160-180 lbs.	5.75@6.00	5.65@6.35	5.70@6.35	5.25@6.15	6.10@6.50
180-200 lbs.	6.35@6.70	6.15@6.50	6.20@6.40	6.00@6.35	6.40@6.60
200-220 lbs.	6.50@6.75	6.40@6.50	6.35@6.50	6.20@6.35	6.40@6.60
220-240 lbs.	6.50@6.75	6.40@6.50	6.25@6.40	6.20@6.35	6.35@6.50
240-270 lbs.	6.50@6.75	6.20@6.50	6.10@6.30	6.00@6.40	6.35@6.50
270-300 lbs.	6.00@6.50	5.90@6.35	5.85@6.15	5.85@6.15	5.65@6.10
300-330 lbs.	5.75@6.10	5.75@6.03	5.65@5.90	5.70@5.90	5.55@5.75
330-360 lbs.	5.60@5.85	5.65@5.85	5.55@5.75	5.50@5.75	5.40@5.60

Medium:

160-220 lbs.	5.50@6.50	5.50@6.30	5.25@6.20	4.65@6.10	5.90@6.40
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SOWS:

Good and choice:

270-300 lbs.	\$5.60@5.85	5.35@5.50	5.35@5.60	5.25@5.40	5.40@5.50
300-330 lbs.	5.50@5.75	5.25@5.40	5.35@5.50	5.25@5.40	5.40@5.50
330-360 lbs.	5.35@5.65	5.15@5.35	5.25@5.40	5.10@5.35	5.20@5.45

Good:

360-400 lbs.	5.25@5.55	4.85@5.20	5.10@5.35	4.90@5.25	5.00@5.25
400-450 lbs.	4.90@5.45	4.65@5.00	4.90@5.25	4.75@5.10	4.85@5.05
450-500 lbs.	4.60@5.00	4.40@4.75	4.75@5.10	4.50@4.90	4.65@4.90
250-300 lbs.	4.25@5.15	4.25@5.00	4.35@5.25	4.25@5.25	4.50@5.40

PIGS (Slaughter):

Med. & good, 90-120 lbs....

4.00@4.75	4.15@4.75
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Slaughter Cattle, Vealers and Calves:

STEERS, choice:

750-900 lbs.	10.75@11.50	10.50@11.35	10.25@11.25	10.50@11.50	10.50@11.50
900-1100 lbs.	10.75@11.75	10.75@11.50	10.50@11.50	10.50@11.50	10.50@11.50
1100-1300 lbs.	11.00@11.85	10.75@11.50	10.50@11.50	10.50@11.50	10.50@11.50

STEERS, good:

750-900 lbs.	9.75@10.75	9.50@10.75	9.50@10.50	9.25@10.50	9.75@10.50
900-1100 lbs.	9.75@10.75	9.50@10.75	9.50@10.50	9.25@10.50	9.75@10.50
1100-1300 lbs.	10.00@11.00	9.50@10.75	9.50@10.50	9.25@10.50	9.75@10.50

STEERS, medium:

750-1100 lbs.	7.75@9.75	7.50@9.50	8.00@9.50	7.50@9.25	8.50@9.75
1100-1300 lbs.	7.75@9.75	7.50@9.50	8.00@9.50	7.50@9.25	8.50@9.75

STEERS, common:

750-1100 lbs.	6.25@7.75	6.50@7.50	6.50@7.50	6.25@7.50	6.50@7.50
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STEERS, HEIFERS AND MIXED:

Choice, 500-750 lbs....	10.50@11.25	10.25@11.00	10.25@11.00	10.00@10.85	10.00@10.75
Good, 750-900 lbs....	9.50@10.50	9.25@10.25	9.25@10.25	9.00@10.25	9.00@10.25

HEIFERS:

Choice, 750-900 lbs....	10.50@11.00	10.25@11.00	10.25@10.75	10.25@11.00	10.00@10.75
Good, 750-900 lbs....	9.50@10.50	9.25@10.25	9.25@10.25	9.00@10.25	9.00@10.25
Medium, 500-900 lbs....	7.75@9.50	7.50@9.25	7.50@9.25	7.00@9.00	7.75@9.00
Common, 500-900 lbs....	5.50@7.75	6.25@7.50	6.25@7.50	6.00@6.75	6.00@6.75

COWS, all weights:

Good	7.00@8.00	6.50@7.75	6.25@7.50	6.00@6.75	6.50@7.50
Medium	6.00@7.00	5.75@6.50	5.25@6.25	5.25@6.00	5.75@6.00
Cutter and common	5.00@6.00	4.75@5.75	4.25@5.25	4.25@5.00	

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, August 3, 1940, as reported to The National Provisioner:

CHICAGO

Armour and Company, 3,907 hogs; Swift & Company, 2,814 hogs; Wilson & Co., 8,806 hogs; Western Packing Co., Inc., 937 hogs; Agar Packing Co., 5,174 hogs; Shippers, 7,608 hogs; Others, 23,712 hogs.

Total: 23,682 cattle; 2,532 calves; 52,958 hogs; 16,698 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,105	521	2,680	2,890
Cudahy Pkg. Co.	1,468	548	1,376	2,253
Swift & Company	1,358	467	2,062	2,289
Wilson & Co.	1,236	522	1,724	2,277
Indep. Pkg. Co.		300		
Kornblum Pkg. Co.	973			
Others	5,640	122	3,723	143
Total	12,780	2,180	11,863	9,852

OMAHA

	Cattle and Calves	Hogs	Sheep
Armour and Company	3,594	6,382	3,393
Cudahy Pkg. Co.	2,972	4,371	4,919
Swift & Company	2,931	4,275	5,357
Wilson & Co.	1,243	3,313	1,491
Others		8,114	
Cattle and calves	Eagle Pkg. Co., 13; Greater Omaha Pkg. Co., 114; Geo. Hoffmann, 49; Lewis Pkg. Co., 696; Nebraska Beef Co., 428; Omaha Pkg. Co., 156; John Roth, 48; South Omaha Pkg. Co., 322; Lincoln Pkg. Co., 202.		
Total	12,768	cattle and calves;	26,455 hogs;
	13,160	sheep.	

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,602	1,977	4,287	4,589
Swift & Company	2,915	2,499	4,201	5,303
Hunter Pkg. Co.	1,258	116	2,464	1,273
Heil Pkg. Co.			1,945	
Krey Pkg. Co.			3,754	
Laddie Pkg. Co.			2,722	
Schoff Pkg. Co.			69	
Shippers	5,531	1,667	20,523	1,059
Others	4,350	142	2,557	1,091
Total	16,654	6,401	43,353	13,306

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	1,138	451	6,732	4,585
Armour and Company	1,278	495	6,096	2,096
Others	884	86	1,591	...
Total	3,300	1,032	14,419	6,681

Not including 55 cattle, 418 hogs and 526 sheep bought direct.

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,758	43	3,760	1,901
Armour and Company	1,569	56	3,763	1,186
Swift & Company	1,494	42	2,786	1,469
Shippers	2,977	12	6,796	1,983
Others	288	7	43	...
Total	8,086	160	17,148	6,539

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,597	955	1,878	1,024
Wilson & Co.	1,394	1,178	1,836	932
Others	175	17	1,057	4
Total	3,166	1,150	4,771	1,960

Not including 49 cattle and 808 hogs bought direct.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,061	691	3,000	3,034
Dold Pkg. Co.	344	108	873	14
Wichita D. B. Co.	6			
Dunn-Osterdag	40		133	...
Fry, W. D.	99		320	...
Sunflower Pkg. Co.	42		225	...
Pioneer Cattle Co.	45			...
Keefe Pkg. Co.	58			...
Total	1,605	799	4,553	3,048

Not including 66 cattle and 2,227 hogs bought direct.

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	769	138	1,479	4,302
Swift & Company	688	124	1,678	3,964
Cudahy Pkg. Co.	577	77	865	2,505
Others	1,367	201	1,089	11,726
Total	3,401	540	5,111	22,497

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,867	1,952	10,663	3,572
Swift & Company	2,921	3,188	13,052	6,041
Rifkin Pkg. Co.	547	27
United Pkg. Co.	1,661	187
Cudahy Pkg. Co.	841	827
Others	1,691	646
Total	9,528	6,827	23,715	10,513

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,719	1,207	2,425	1,701
Swift & Company	1,565	1,303	1,539	2,129
Blue Bonnet Pkg. Co.	210	97	291	...
Citi Pkg. Co.	110	13	533	16
Rosenthal Pkg. Co.	48	17
Total	3,652	2,637	4,788	3,846

INDIANAPOLIS

	Cattle	Calves	Hogs	Sheep
Shippers	1,583	2,318	15,653	1,982
Kingan & Co.	865	342	12,288	2,227
Armour and Company	766	296
Hilgemeyer Bros.	8		800	...
Stumpf Bros.	...		93	...
Meier Pkg. Co.	7		245	...
Stark & Wetzel	62	23	425	...
Wabnitz and Deters	23	34	254	29
Maass Hartman Co.	34	4
Others	1,058	294	217	965
Total	4,406	3,285	32,277	5,203

CINCINNATI..

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	10		239	...
E. Kahn's Sons Co.	209	273	6,983	2,996
Lohrey Packing Co.	4		300	...
H. H. Meyer Pkg. Co.	10		2,704	...
J. Schlaeter's Sons	84	137	...	94
J. F. Schroth P. Co.	18		2,510	...
J. F. Stegner Co.	259	509	...	34
Shipper	402		2,320	2,542
Others	1,221	620	613	223
Total	2,207	1,549	15,439	6,128

Not including 979 cattle, 2,320 hogs and 2,542 sheep bought direct.

RECAPITULATION

CATTLE

	Week ended Aug. 3	Prev. week	Cor. 1939
Chicago	21,810	29,654	29,096
Kansas City	12,750	14,384	16,068
Omaha*	12,768	17,682	15,239
East St. Louis	16,634	15,342	14,473
St. Joseph	3,300	4,150	5,594
St. Louis City	8,566	8,576	8,728
Oklahoma City	5,166	6,603	4,600
Wichita	1,695	2,421	2,205
Denver	3,401	4,051	4,066
St. Paul	9,528	11,955	10,545
Milwaukee	2,537	2,738	2,982
Indianapolis	4,406	6,004	6,991
Cincinnati	2,207	3,000	2,450
Ft. Worth	3,652	5,031	5,196
Total	105,990	130,008	129,573

HOGS

	Chicago	Kansas City	Omaha	East St. Louis	St. Joseph	St. Louis City	Oklahoma City	Wichita	Denver	St. Paul	Milwaukee	Indianapolis	Cincinnati	Ft. Worth
Total	52,928	50,882	49,050	42,950	39,437	34,355	25,889	24,550	22,497	20,501	19,766	18,404	17,780	16,780

	Chicago	Kansas City	Omaha	East St. Louis	St. Joseph	St. Louis City	Oklahoma City	Wichita	Denver	St. Paul	Milwaukee	Indianapolis	Cincinnati	Ft. Worth
Total	52,928	50,882	49,050	42,950	39,437	34,355	25,889	24,550	22,497	20,501	19,766	18,404	17,780	16,780

	Chicago	Kansas City	Omaha	East St. Louis	St. Joseph	St. Louis City	Oklahoma City	Wichita	Denver	St. Paul	Milwaukee	Indianapolis	Cincinnati	Ft. Worth
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Total	52,928	50,882	49,050	42,950	39,437	34,355	25,889	24,550	22,497	20,501	19,766	18,404	17,780	16,780

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Total	52,928	50,882	49,050	42,950	39,437	34,355	25,889	24,550	22,497	20,501	19,766	18,404	17,780	16,780

	Chicago	Kansas City	Omaha	East St. Louis	St. Joseph	St. Louis City	Oklahoma City	Wichita	Denver	St. Paul	Milwaukee	Indianapolis	Cincinnati	Ft. Worth
Total	52,928	50,882	49,050	42,950	39,437	34,355	25,889	24,550	22,497	20,501	19,766	18,404	17,780	16,780

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

*RECEIPTS

	Cattle	Calves	Hogs	Sheep
Mon., July 29	10,909	750	19,365	9,365
Tues., July 30	4,543	1,179	15,646	2,972
Wed., July 31	3,792	677	9,646	2,476
Thur., Aug. 1	2,488	727	9,845	1,933
Fri., Aug. 2	1,442	480	12,720	4,359
Sat., Aug. 3	100	100	4,900	3,000

	Cattle	Calves	Hogs	Sheep
*Total this week	23,445	3,914	72,092	21,407
Prev. week	32,208	4,445	60,656	25,085
Year ago	32,917	5,537	66,514	38,082
Two years ago	34,079	4,890	64,882	51,140

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Mon., July 29	2,414	...	2,705	546
Tues., July 30	1,875	34	1,109	101
Wed., July 31	2,262	82	497	278
Thur., Aug. 1	1,001	7	1,665	270
Fri., Aug. 2	389	147	1,436	911
Sat., Aug. 3	500	...

	Cattle	Calves	Hogs	Sheep
Total this week	7,944	270	7,412	2,698
Previous week	11,320	145	4,378	2,170
Year ago	9,642	715	7,161	2,399
Two years ago	8,960	657	7,525	4,511

*Including 125 cattle, 812 calves, 14,000 hogs and 7,868 sheep direct to packers from other points.

All receipts include directs.

AUGUST AND YEAR RECEIPTS

Receipts thus far this month and year to date with comparisons:

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended August 3, 1940.

	CATTLE		
	Week ended	Cor.	Prev.
	Aug. 3	week	week,
sheep			
3,365			
1,972			
1,776			
1,033			
1,359			
3,000			
1,407			
5,085			
9,062			
1,140			
sheep			
2,696			
2,170			
2,399			
4,511			
and s.			
546			
191			
273			
270			
911			
500			
Total	100,700	126,007	127,463

*Cattle and calves. †Not including directs.

HOGS

	HOGS		
	Chicago	Kansas City	Omaha
date	52,782	52,362	74,304
4,511	26,530	25,595	28,718
and s.	23,678	21,128	25,616
339	42,134	44,112	48,060
6,790	13,383	13,203	14,260
4,185	11,046	18,342	14,556
1,648	6,780	6,051	6,422
8,140	4,788	4,955	3,680
CK	12,446	13,604	15,358
lams	13,159	16,007	12,648
III. and St. Louis, Mo.	27,230	27,813	36,584
8.20	5,579	6,678	7,362
8.85	13,790	10,847	14,773
8.70	5,433	5,356	5,742
8.60	23,715	26,442	17,189
11.10	5,292	5,838	4,851
10.20			
8.65			
39.45			
Sheep			
18,711			
23,163			
35,555			
45,890			
48,613			
37,696			
Total	287,765	318,483	329,882

¹Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

SHEEP

	SHEEP		
	Chicago	Kansas City	Omaha
At 20 markets:	14,502	14,829	16,785
Week ended Aug. 3	19,852	19,815	15,848
Previous week	15,551	19,711	20,135
1939	12,256	18,140	18,802
1938	7,207	6,796	10,699
St. Joseph	4,961	8,265	8,840
St. Louis	3,048	1,588	2,415
Wichita	3,846	10,348	4,927
Fort Worth	2,672	2,473	4,606
Philadelphia	2,336	2,215	2,627
Indianapolis	6,545	5,654	5,545
New York & Jersey City	45,867	49,116	56,545
Oklahoma City	1,960	2,880	2,436
Cincinnati	6,166	5,510	6,951
Denver	5,992	6,257	9,689
St. Paul	10,513	13,634	10,392
Milwaukee	869	1,046	1,107
Total	150,646	169,384	190,490

*Not including directs.

RECEIPTS AT CHIEF CENTERS

Receipts for week ended August 3:

At 20 markets:	Cattle	Hogs	Sheep
Week ended Aug. 3	152,000	296,000	200,000
Previous week	183,000	319,000	243,000
1939	194,000	300,000	308,000
1938	210,000	271,000	341,000
1937	141,000	202,000	179,000

At 11 markets:	Hogs
Week ended Aug. 3	260,000
Previous week	270,000
1939	248,000
1938	213,000
1937	131,000
1936	285,000

At 7 markets:	Cattle	Hogs	Sheep
Week ended Aug. 3	106,000	210,000	130,000
Previous week	140,000	229,000	142,000
1939	137,000	209,000	172,000
1938	144,000	169,000	175,000
1937	176,000	105,000	172,000
1936	214,000	248,000	152,000

STEER WEIGHTS AND PRICES

More than 86,000 head of beef steers sold at Chicago for slaughter during July compared with 77,000 in June.

No.	Pct.	Avg. wt.	Avg. price
Choice and prime	38,068	44.2	\$10.97
Good	33,439	38.8	1,019
Medium	12,960	15.0	927
Common	1,691	2.0	883
All grades	86,158	100.0	\$10.44

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service)

WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON.
STEERS, carcass	Week ending August 3, 1940.....	9,603	2,288
	Week previous	7,899	2,701
	Same week year ago.....	10,157	2,457
COWS, carcass	Week ending August 3, 1940.....	1,061	920
	Week previous	815	1,423
	Same week year ago.....	1,109	2,744
BULLS, carcass	Week ending August 3, 1940.....	423	815
	Week previous	431	875
	Same week year ago.....	339	559
VEAL, carcass	Week ending August 3, 1940.....	12,491	1,207
	Week previous	10,310	1,128
	Same week year ago.....	8,015	1,210
LAMB, carcass	Week ending August 3, 1940.....	35,780	11,171
	Week previous	39,228	15,823
	Same week year ago.....	51,397	13,810
MUTTON, carcass	Week ending August 3, 1940.....	1,520	141
	Week previous	2,276	259
	Same week year ago.....	1,542	335
PORK CUTS, lbs.	Week ending August 3, 1940.....	1,345,274	237,159
	Week previous	1,602,570	280,645
	Same week year ago.....	1,491,044	326,947
BEEF CUTS, lbs.	Week ending August 3, 1940.....	200,056
	Week previous	192,013
	Same week year ago.....	369,064

LOCAL SLAUGHTERS

	LOCAL SLAUGHTERS
	Week ending August 3, 1940.....
	Week previous
	Same week year ago.....
CATTLE, head	Week ending August 3, 1940.....
	Week previous
	Same week year ago.....
CALVES, head	Week ending August 3, 1940.....
	Week previous
	Same week year ago.....
HOGS, head	Week ending August 3, 1940.....
	Week previous
	Same week year ago.....
SHEEP, head	Week ending August 3, 1940.....
	Week previous
	Same week year ago.....

Country dressed product at New York totaled 1,668 veal, no hogs and 29 lambs. Previous week 1,567

veal, no hogs and 34 lambs.

CANADIAN LIVESTOCK PRICES

STEERS

	Week ended	Last week	Same week
	Aug. 1	Aug. 1	1939
Toronto	\$ 9.00	\$ 8.50	\$ 6.50
Montreal	8.49	8.75	6.65
Winnipeg	8.00	8.75	6.00
Calgary	8.50	8.50	6.50
Edmonton	8.50	8.25	5.50
Prince Albert	6.75	7.00	5.25
Moose Jaw	6.50	7.00	5.85
Saskatoon	7.23	8.00	6.50
Regina	7.50	7.50	5.75
Vancouver	8.00	7.75	6.00

VEAL CALVES

	VEAL CALVES
Toronto	\$ 9.50
Montreal	8.50
Winnipeg	7.00
Calgary	7.00
Edmonton	7.00
Prince Albert	6.00
Moose Jaw	7.00
Saskatoon	6.50
Regina	7.00
Vancouver	7.50

BACON HOGS

	BACON HOGS
Toronto	\$ 8.75
Montreal	9.00
Winnipeg	8.00
Calgary	8.85
Edmonton	8.10
Prince Albert	8.00
Moose Jaw	8.00
Saskatoon	8.05
Regina	8.00
Vancouver	8.25

*Montreal and Winnipeg hogs sold on a "f. & w." basis; all others "off trucks."

GOOD LAMBS

	GOOD LAMBS
Toronto	\$10.50
Montreal	10.50
Winnipeg	8.00
Calgary	8.85
Edmonton	8.25
Prince Albert	7.50
Moose Jaw	7.00
Saskatoon	7.50
Regina	7.25
Vancouver	10.00

CLASSIFIED ADVERTISEMENTS

Position Wanted

SAUSAGEMAKER—20 years' experience. Modern methods practiced in production of sausage and loaves. Southern style cured meats a specialty. Would like job with growing firm. Box W-960, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

AVAILABLE FOR Metropolitan area, a thoroughly seasoned, successful salesman. Correspondence invited from reliable manufacturer. Box W-975, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

Miscellaneous

FOR SALE—1200 packer hides, six months' take off. Cows, bulls and steers mixed.

A. J. FEDER & SON
950 N. Front St. Allentown, Pa.

Equipment-Wanted

Packing Equipment Wanted
Wanted for user: 2—50 and 100 lb. Silent Cutters; 2—50 and 100 lb. Stuffers: 2—100 and 200 lb. Mixers; 3—Grinders; Filter Press, Lard Cooling Roll. No dealers. W-718, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Men Wanted

WANTED: Experienced sheep killing foreman. Steady position in Midwestern plant. Box W-971, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Sausagemaker

Capable of manufacturing complete line of quality sausage and loaves. Splendid opportunity with a fast growing independent packer. Good salary for man who can produce quality merchandise. Give history of experience, references, age, etc. Box W-954, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

A HOG KILLING and cutting foreman capable of handling men and able to command their respect for his ability, can find a lifetime job in an Eastern plant slaughtering four thousand hogs weekly. We want a man young enough to learn our methods and old enough to have good judgment. Submit references when writing. All inquiries held confidential. Box W-980, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

Men Wanted

MEAT BUYER WANTED for super market chain with supervision experience. Give age, salary, experience and experience. Applications held confidential if desired. W-965, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Meat Packer Man

Unusual opportunity for young man with meat or sausage plant and sales experience. Must be free to travel, neat in appearance and with an aggressive personality. Salary and expenses. Give age and extent of experience. All replies treated confidentially. Box W-970, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WANTED—SALESMEN to sell Meat Curing Preparations, spices, etc., for New York, Penn., South, Southwest and Coast. Must have following. A-1 opportunity, drawing and high commissions. Box W-978, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WANTED FOREMAN—Dog Food Factory. Must know his business and be capable of running small plant. Write Box W-977, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Business Opportunities

FOR SALE— $\frac{1}{2}$ interest in new rendering plant. Rich agricultural area. Plant value \$40,000. \$13,500 will handle. Must be cash. Carries a real salary besides dividends. Only first-class renderer wanted. Box W-972, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Packer's Attention

A packinghouse executive with 30 years' active experience in all branches of the industry, including buying live stock, packinghouse operations, departmental cost accounting and intelligent merchandising, would like to make temporary arrangements with some progressive company with the view of improving the general handling of inventory and properly co-ordinating the various departments. It is absolutely necessary to have up-to-date weekly control of your inventory for profitable operations. A packing company may secure top prices for all of its products, but if the inventory is not intelligently handled and the departments not properly co-ordinated, you will not be successful. The writer is able to accomplish these results and would be pleased to have an interview with any company who is interested. Correspondence strictly confidential. Address Box W-976, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Advertisements on this page, 10c per word per insertion, minimum charge \$2.00. Position wanted, special rate 7c per word, minimum charge \$1.40. Count address or box number as four words. Headline 70c extra.

Equipment for Sale

Rendering Equipment Offerings

- 1—Meakin horizontal continuous Cracking Press, with tempering apparatus, 30 h.p. motor, 800 to 1000 lb. cap. per hour.
- 5—9' x 19' revolving Digesters or Percolators.
- 10—1000 ft. Drip or Scraper Conveyor.
- 10—Balllett & Snow Dryers.
- 20—Dopp Kettles, all sizes.
- 10—Hammer Mills, Crushers, Grinders, Pulverizers, Power Plant Equipment.
- Sausage and Meat Equipment
- 5—Ice Breakers and Crushers.
- 2—Breck 200 lb. Stuffers, without tubes.
- 2—Grinders, No. 150 and No. 52.
- 2—Meat Mixers, 35 gal. and 1000-lb.
- 1—Breck 18" Filter Press.
- 1—Hammer Oriented Sausage Maker.
- Ask for "Consolidated News" listing our large stock. Send us your inquiries—we desire to serve you. What have you for sale? We buy from a single item to a complete plant.

CONSOLIDATED PRODUCTS CO., INC.
14-19 Park Row, New York City, N. Y.

The Bunn Tying Machine

is used very generally by packers for tying sausage boxes, bacon squares, picnics, butts, etc. Ties 20-30 packages per minute. Saves twine. Write for our 10-day free trial offer. B. H. Bunn Co., 7609 Vincennes Ave., Chicago, Ill.

Dry Rendering Cooker

4' x 7' Mechanical cooker complete with 10 h.p. motor—\$600. Good condition. Can be seen in operation.

CHAS. ABRAMS

1422 S. 5th St. Sag. 5176
Philadelphia, Penna.

1—400-lb. RANDALL AIR STUFFER with brand new piston and reborbed cylinder. Reconditioned throughout. Same guarantee as with new stuffer. Price \$450.00

R. T. Randall & Company
Philadelphia, Pa.

Used Equipment for Sale

125 gal. Dopp Jacketed Scapple Kettle	\$150.00
100 gal. Dopp Jacketed Scapple Kettle	150.00
40 gal. Jacketed Scapple Kettle	50.00
75 gal. Unjacketed Scapple Kettle	25.00
Beef Trolley Hooks	@ .25
Beef Trolley Stainless Steel Hooks	@ .65
A. N. Ham Bolters	@1.00
40-pn Bake Oven	50.00
U. S. Stacker Slicer	100.00

CHAS. ABRAMS
1422 S. 5th St. Sag. 5176
Philadelphia, Penna.

REFRIGERATED $1\frac{1}{2}$ ton truck. A-1 condition. Double wheels—side and rear door. Compelled to sacrifice \$250. Ziegler, 120 13th St., Brooklyn, N. Y. Phone—South 8-4080.



All the Problems of Pork Packing

are discussed in this 360-page volume. It tells not only how to recognize a market opportunity, but also how to take advantage of it—matching operations to market changes. 100 pages of test tables make it possible for you to determine which cuts are most profitable and how they may be converted for most advantageous sale.

The contents of "Pork Packing" include: Buying—Killing—Handling Fancy Meats—Chilling and Refrigeration—Cutting—Trimming—Cutting Tests

THE NATIONAL PROVISIONER

407 South Dearborn Street

—Making and Converting Pork Cuts—Lard Manufacture—Provision Trading Rules—Curing Pork Meats—Soaking and Smoking—Packing Fancy Meats—Sausage and Cooked Meats—Rendering Inedible Products—Labor and Cost Distribution—and Merchandising.

Price \$6.25 Postpaid. Foreign: U. S. Funds. Flexible Leather \$1.00 extra. Send us your order now while you think of it.

HUNTER PACKING COMPANY

East St. Louis, Illinois

STRAIGHT AND MIXED CARS OF BEEF AND PROVISIONS

NEW YORK
OFFICE
106 Gansevoort St.



Representatives:
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Philadelphia Scrapple a Specialty

John J. Felin & Co., Inc.

4142-60 Germantown Ave., Philadelphia, Pa.

New York Branch: 402-10 West 14th St.

HAMS • BACON • LARD • DELICATESSEN

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(Pronounced BE-CHI-YA)

— AND —
PRONOUNCED

The finest Polish-Style Ham on the market today by hundreds of satisfied Tobin customers!



THE TOBIN PACKING CO., INC.

FORT DODGE, IOWA

CANNED MEATS — "PANTRY PALS"



We are in a position to fill orders promptly for
Polish Style Canned Hams

Also to appoint Distributors — a few territories still open:

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FERRIS HICKORY SMOKED HAM and BACON

HONEY BRAND

Hams - Bacon
Dried Beef



**CONSULT US BEFORE
YOU BUY OR
SELL**



*Domestic and Foreign
Connections
Invited!*

HYGRADE FOOD PRODUCTS CORP.

30 Church Street, New York, N. Y.

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QUALITY

**BEEF • BACON • SAUSAGE • LAMB
VEAL • SHORTENING • PORK • HAM
• VEGETABLE OIL •**

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GOOD FOOD

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MULTIPLY PROFITS WITH NEVERFAIL

Users of the NEVERFAIL 3-Day Ham Cure tell us that sales and profits pile up like chain letters at the post-office. One housewife tells another about the luscious "Pre-Seasoned" flavor... about the tender, juicy texture, the uniform mildness and the even, eye-catching pink color. Prove it to yourself! Write for a demonstration in your own plant.



H. J. MAYER & SONS CO.
6819-27 SOUTH ASHLAND AVENUE • CHICAGO, ILLINOIS

Canadian Sales Office, 159 Bay Street, Toronto Canadian Plant, Windsor, Ontario

FRANK R. JACKLE
Broker

Offerings Wanted of:
Tankage, Blood, Bones, Cracklings, Hoofs
405 Lexington Ave. New York City

THE CUDAHY PACKING CO.

PRODUCERS, IMPORTERS AND EXPORTERS OF

Sausage Casings

221 NORTH LA SALLE STREET CHICAGO, U. S. A.

GET THE BEST



CLEAN
TASTY
WHOLESALE

ALWAYS ASK FOR THE
"ORIGINAL"

"SELTZER BRAND"
LEBANON BOLOGNA

MFR'D BY
PALMYRA BOLOGNA CO., INC.
PALMYRA, PENNA.

**Selected
Sausage Casings**
MAY CASING COMPANY

619 West 24th Place, Chicago, Ill.

Vogt's

**Liberty
Bell Brand**

Hams—Bacon—Sausages—Lard—Scrapple
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

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TOWER BRAND MEATS

*Slaughterers of Cattle, Hogs,
Lambs and Calves*

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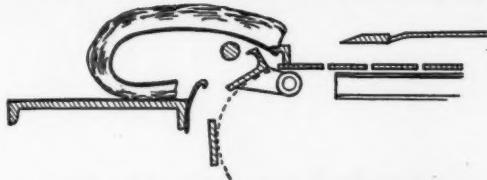


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Take advantage of the new features in the
O'CONNOR RIND REMOVER



...W. H. O'CONNOR...
203 Hollywood Ave., East Orange, N. J.

THE E. KAHN'S SONS CO.
CINCINNATI, O.

"AMERICAN BEAUTY"
HAMS AND BACON

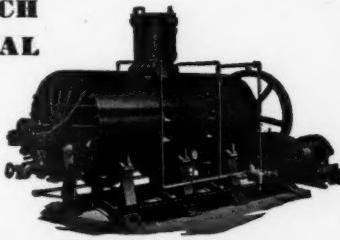
Straight and Mixed Cars of Beef,
Veal, Lamb and Provisions

Represented by

NEW YORK PHILADELPHIA WASHINGTON BOSTON
H. L. Woodruff Earl McAdams Clayton P. Lee P. G. Gray Co.
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HORIZONTAL
COOKER**

For all
rendering
requirements



Jacketed castings of alloy semi-steel; long-lived;
efficient; well-agitated. Write for our circular.

THE FRENCH OIL MILL MACHINERY CO.
Piqua, Ohio

Rath's

from the Land O'Corn

BLACK HAWK HAMS AND BACON
PORK - BEEF - VEAL - LAMB
Straight and Mixed Cars of Packing House Products
THE RATH PACKING CO. WATERLOO, IOWA

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NOW **ABP** MEANS MORE
THAN EVER BEFORE . . .

The improved emblem of The Associated Business Papers is symbolic of its greater significance to advertisers. Q Its Standards of Practice, guide-posts of ethical business paper publishing for twenty-three years, have this year been made stronger and more enforceable than ever before. Q Apace with the times, its member publications are constantly making their editorial pages more dynamic . . . increasing their hold on their reader-audiences. Q Singly in relation to your markets, and collectively as an association, these modernized A-B-P-A-B-C publications deliver an abundance of what it takes to produce resultful advertising.

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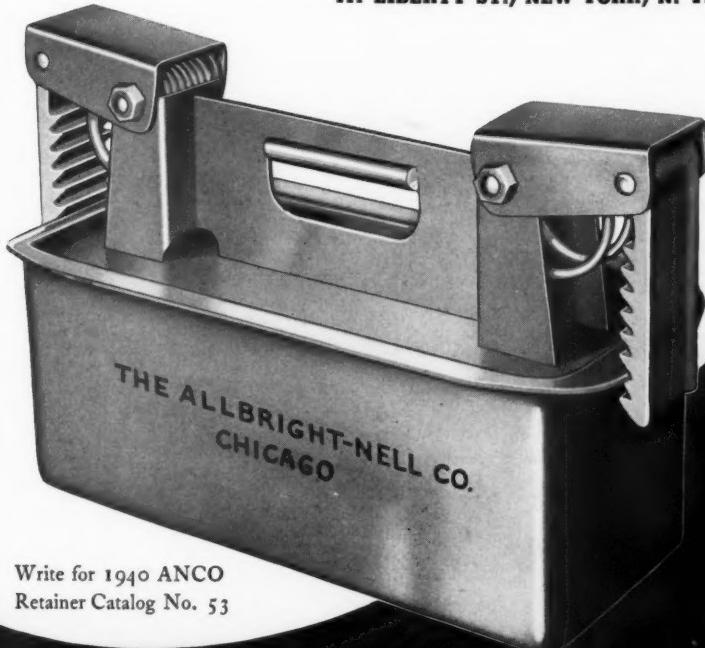
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BUILT TO LAST

Durability, Convenience and Sanitation are only a few of the many features of ANCO Retainers. Hundreds of users attribute a large portion of the success of their Boiled Ham and similar products to improvements attained by the use of ANCO Retainers.

The Double Torsion springs, which provide for greater elastic limits than the coil springs, exert and maintain even pressure on the product throughout the entire processing. These Retainers are made of steel, heavily tinned. Many styles also can be made of Stainless Steel.

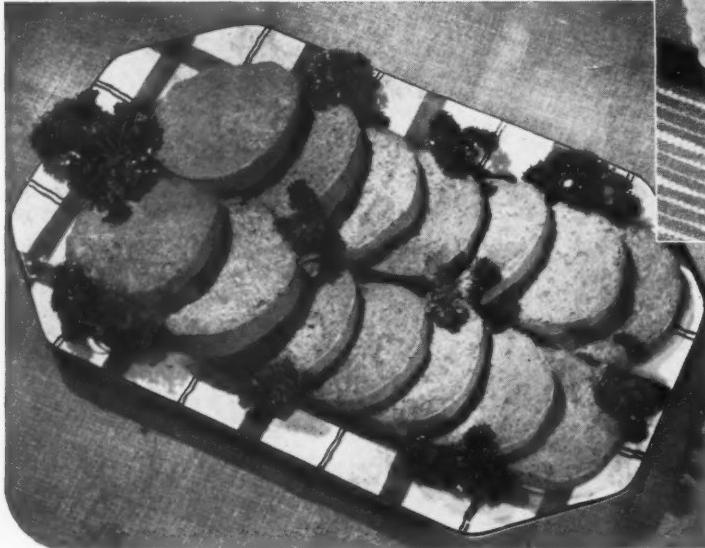
THE ALLBRIGHT-NELL CO.
5323 S. WESTERN BLVD., CHICAGO, ILL.
117 LIBERTY ST., NEW YORK, N. Y.



Write for 1940 ANCO
Retainer Catalog No. 53

ANCO HAM RETAINERS

**SOME EAT IT
HOT—**



**SOME EAT IT
COLD**



(IT'S A WINNER EITHER WAY)

But Is It YOUR Liver Sausage They're Eating?

This year finds more people eating liver sausage than ever before . . . eating it hot (*a new idea to thousands*) . . . eating it cold. Because, never in its illustrious history has liver sausage had the promotion it's getting now.

So be sure you get your share of this long-profit

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But to get that all-important first trial, appearance is tremendously important.

Make sure the quality of your liver sausage is well represented by its well-filled, appetizing appearance.

Use— **Swift's Selected Natural Casings**

Large, dependable supplies . . . close, expert grading . . . skillful processing, insure your getting casings that are always uniform, fresh, of fine color . . . casings that fairly

shout the fine quality of your liver sausage . . . insure that initial sale. Call your local Swift representative. He'll help you get your share of liver sausage business with

Swift's Selected Natural Casings

"They Are Dependable"

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